



Grattamacco Bolgheri Superiore DOC 2018

Podere Grattamacco

Type	Red wine
Origin	Italy, Toscana
Producer	Podere Grattamacco Bolgheri
Classification	DOC
Expansion	18 months new/used barrique
Contents	1.5 Lt
Vintage	2018
Enjoyment phase	up to 14 years
Serving temperature	18 - 20°C
Alcohol content	14.5 %
Grape varieties	Sangiovese 15 %, Merlot 20 %, Cabernet Sauvignon 65 %
Article no	16610118

Comments

Grattamacco - A wine from a 10 hectare vineyard located at 100 m above sea level with vines that are on average 20 years old. The medium-heavy soils enjoy a temperate Mediterranean climate. The planting density is 4,500 to 6,000 vines per ha, which corresponds to a yield of around 7,000 kg of grapes. Cordon cutting and bow training are balanced.

Pairing

Game and meat dishes, especially local preparations of wild boar and beef, find it an ideal companion, as do hard cheeses of medium maturity.

Tasting notes

The Grattamacco is characterized by its intense, fine and stylish bouquet. Fruit aromas harmonize with hints of elegant and complex spice notes. The taste develops and is long-lasting, the acidity is in the perfect balance of tannin and body. It is a wine with great flavor, character and personality.