

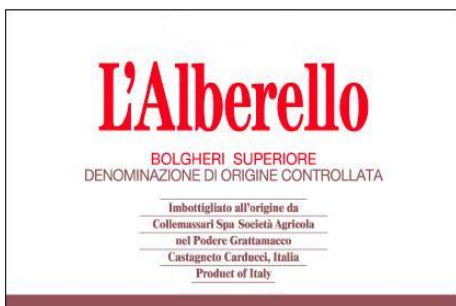


## "GRATTAMACCO" BOLGHERI SUPERIORE D.O.C.



- 60% Cabernet Sauvignon, 20% Sangiovese, 20% Merlot (percentages can vary according to the vintage)
- Very low yield and high concentration of plants, which average 15 years of age
- The grapes are carefully selected and harvested by hand
- Fermentation takes place in wooden casks and is followed by malolactic fermentation. Aging in barriques for 21 months (mix of new, 1 and 2 year old barrels)
- Ruby red color, fruity nose with hints of dried flowers, berries, and bay leaves
- Vibrant, full-bodied palate that shows extract and acidity, with extraordinary finish and balance. Tannins are soft, velvety and offer great personality
- Average annual production of 4,500 cases

## "ALBERELLO" BOLGHERI SUPERIORE D.O.C.



- 70% Cabernet Sauvignon, 25% Cabernet Franc, 5% Petit Verdot (percentages can vary according to the vintage)
- This 5-acre vineyard is located near Ornellaia and was recently acquired
- Alberello (small tree) refers to the head-pruning system, which involves no wires, or other support, and results in a goblet shaped growth
- The trunk of the plant is kept short at about 2 feet and the vine resembles a small tree
- The grapes are crushed and then fermented in small wooden vats, where they are stirred by hand using the traditional "Follatore" method
- Aged 18 months in barrique, fined in the bottle for 12 months

## "GRATTAMACCO" BOLGHERI ROSSO D.O.C.



- 50% Cabernet Sauvignon, 30% Sangiovese, 20% Merlot (percentages can vary according to the vintage)
- Very low yield and high concentration of plants, which average 15 years of age
- The grapes are carefully selected and harvested by hand
- Fermentation takes place in wooden casks and is followed by malolactic fermentation. Aging in barriques for 12 months (mix of new, 1 and 2 year old barrels)
- Ruby red color, with rich, spicy nose and hints of ripe berries
- Average annual production of 1,200 cases

## "GRATTAMACCO" BOLGHERI BIANCO D.O.C.



- 100% Vermentino
- Very low yield and high concentration of plants, which average 12 years of age
- The grapes are carefully selected and harvested by hand
- Half production is fermented and aged in steel, the other half is fermented and then aged for 8 months in barriques (some of which are new)
- Refined in the bottle for 6 months
- Straw-yellow color with greenish reflections. The nose offers hints of plums, peaches, and hazelnuts