

Grattamacco



Vintage : 2018

BOLGHERI ROSSO DOC

Bolgheri Rosso Doc 2018

Bolgheri is a very popular area of the Tuscan coast

The nose is a combo of dark fruits and chocolate with notes of plum and black currants, elegant and full with a fresh balsamic finish given by the Sangiovese. A dense and powerful wine with ripe tannins, juicy and rich with a striking structure. At Grattamacco we use the typical “Bordeaux” approach with our Bolgheri Superiore that is selected directly from the best barrels to enhance elegance and aging potential, while the Rosso is selected for its freshness and drinkability.

SUITABLE WITH

Meat from the barbecue, game, pasta with meat sauce, mushroom risotto. Try this wine with fish

SERVING TIPS

Serve at 15-17°C

VINIFICATION

A wine from a vineyard of 10 hectares located at 100 meters above sea level, with average age of 20 years that enjoy a gentle Mediterranean climate. The fermentation is made in stainless steel and the aging is for 10 months in French oak barriques followed by 6 months of refining in bottle.



COLOR

Dark garnet red

ALCOHOL

14%

GRAPE VARIETY

**50% cabernet
sauvignon
20% cabernet franc
20% merlot
10% sangiovese**

WINES SPECTATOR

90 /100

FALSTAFF

91 /100

WINES & SPIRITS

93 /100

JAMES SUCKLING

96 /100