

BOLGHERI ROSSO

A VINTAGE WHERE FRUIT AND FRESHNESS TAKE CENTER STAGE – CAPTURING THE HALLMARK DRINKABILITY OF GRATTAMACCO'S BOLGHERI ROSSO.

THE CLIMATE

A particularly humid spring set an early challenge for the season, but expert vineyard work kept the fruit in excellent condition. The hot summer that followed was tempered by rains in early September. Harvest began on August 31 and concluded on October 7. It was a classic, old-school vintage, with frequent showers during harvest allowing for slow, balanced ripening. The result is a wine that retains freshness and shows remarkable balance and aromatic clarity.

VINIFICATION

Sourced from vineyards between 100 and 200 metres above sea level, growing on quartz sandstone, white clay, calcareous marl flysch, and red sand. The climate is temperate Mediterranean, moderated by constant sea breezes. Our low-intervention viticulture follows environmentally respectful principles, with naturally limited yields – essential for capturing the true character of the terroir. Grapes are selected from younger vineyards and the first pass through older ones. Fermentation takes place in stainless steel vats. Part of the wine remains in steel, while the rest is aged for eight months in barrique. Bottled in summer 2025.

Davide Torchio, *Winemaker*
Luca Marrone, *Chief Winemaker*



COMPOSITION

30% Cabernet Sauvignon
30% Merlot
25% Cabernet Franc
10% Sangiovese
5% Petit Verdot

COLOUR

Ruby red

ALCOHOL

13.5%