



Grattamacco was born in 1977, it is located on the top of the hill overlooking the sea between Castagneto Carducci and Bolgheri at 100 m a.s.l. in an area particularly suited for the production of great wines and enjoys a mild climate and with significant temperature fluctuations at the end of summer.

Grattamacco is included in the Bolgheri DOC and from birth it promptly captures the interest of the market for this new cradle of Cabernet Sauvignon in Italy. The first thousandth product is from 1978, the result of a Cabernet Sauvignon cut with Sangiovese and Merlot.

The steep hillside vineyards with average slopes of 8%, some are spurred cordon and others Guyot with a yield of 60-70 quintals per hectare.

The average age of the vines is around 20 years. During the harvest, the grapes are carefully selected and started, using natural differences in height, in 8-hectolitre conical oak barrels where fermentation takes place with manual punching down and with the use of indigenous yeasts and long macerations.

The malolactic fermentation is carried out entirely by indigenous bacteria and is terminated in barriques keeping the varieties separate.

After 12 months the cut is made which returns to the barrique for further refinement. Aging in French oak barrels takes place over a period of 12-18 months while bottle aging is always longer than 6 months.

The company follows the criteria of organic cultivation guaranteed and certified by the AIAB.

#### ColleMassari Castle

The Castello ColleMassari estate is located on the slopes of Mount Amiata, oriented towards the Tyrrhenian coast at 320 meters above sea level. enjoying a microclimate favored by strong ventilation and large temperature changes.

The company covers an area of 1200 hectares of which 110 of vineyards, 60 of olive groves, 400 hectares of arable land and the remaining part of woods, also the estate is surrounded by state-owned forests for about 1200 hectares

The steep hillside vineyards with average slopes of 15% are trained with spurred cordon and double Guyot with an average yield of 60 quintals per hectare. During the harvest, great attention is paid to the choice of grapes, selected for the first time with a vibrating selection table and then placed on a second sliding belt selection table for further manual selection of the grapes.

The agronomic management of the company follows the criteria of organic cultivation guaranteed and certified by ICEA



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