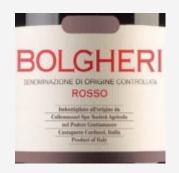


Kit #141A • W6

Grattamacco Bolgheri Rosso Italy 2021

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2021

GRAPE Cabernet Sauvignon/Blend

GEOGRAPHY Europe

COUNTRY Italy

LARGER REGION Tuscany

SMALLER REGION Bolgheri

Rationale

Bolgheri is a relatively young yet prestigious Italian appellation located in the Maremma on the Tuscan coast, and named after a town in the north of the region. It is known mainly for deeply colored, supple yet ageworthy red wines, usually based on the Bordeaux grape varieties. As recently as the 1970s, the area had little reputation for wine production, regarded elsewhere in Tuscany as something of a swampy zone producing nondescript white wines and rosés, and better suited to other farming, in contrast to the prime Tuscan vineyards further up in the hills.

Then, in 1978, in an infamous blind tasting arranged by Decanter Magazine, the 1972 vintage of a largely unknown wine called Sassicaia, made at Tenuta San Guido estate of the Marchese Mario Incisa della Rocchetta, beat several top Bordeaux wines. And the rest, as they say, is history.

A Bolgheri Rosso, Rosso Superiore or Rosé may be made entirely from Cabernet Sauvignon, Cabernet Franc, Merlot, or a blend combining one or more of these, and/or up to 50 percent of Syrah or Sangiovese.

Founded in 1977, and acquired by the Tipa Bertarelli Family in 2002, Grattamacco was one of first the two wineries in Bolgheri. Grattamacco sets itself apart from surrounding wineries by using Sangiovese; Grattamacco was the first winery in Bolgheri to use Sangiovese. Their wines are known for both their power, elegance and complexity. The vineyards used for this blend are among the highest of the appellation.

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Deep

COLOR Ruby

RIM VARIATION Ruby Stained Tears: Low

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Med+

TANNIN Med+

TEXTURE Round / Smooth

FINISH Long

COMPLEXITY High

Aroma & Taste

RED FRUIT Red Currant • Red Plum • Cherry / Red Tomato • Red / Sour Cherry *Condition: Ripe*

BLACK FRUIT Black Cherry • Blackberry • Black Currant / Cassis • Black Plum *Condition: Fresh*

FLORAL Lavender • Rose Condition: Fresh

GREEN VEGETABLE Dark Leafy Greens

OTHER VEGETABLE Mushrooms (Brown) • Olive (Black) • Fennel / Anise • Tomato Leaf

HERBAL Tobacco Leaf • Laurel / Bay Leaf • Tea Leaf / Bergamot

OTHER SPICES Licorice (Black) • Green Peppercorn • Chinese Five Spice

ORGANIC EARTH Forest Floor • Truffle / Mushrooms

INORGANIC EARTH Mineral / Rock • Salinity / Seashell

OAK AGING Yes Oak Intensity: Medium

OAK INFLUENCE Cacao / Chocolate

OXIDATION/NUTTINESS Walnut • Hazelnut