



Grattamacco is located in the Bolgheri appellation, on a hill overlooking the Tyrrhenian sea, at an altitude of 100 meters (330 feet). The 30-hectar estate (75 acres) encompasses 10 hectares of vineyards (25 acres) and a vast olive grove. The entire production of wines and olive oil is **organic**. All the work in the cellar is also done according to traditional criteria: the use of pumps is minimized by moving the wine via natural gravity, fermentation and wood aging follow long-established rules, and the wine refines in a cellar at a natural temperature and humidity.

The consulting enologist is Maurizio Castelli, a traditionalist that specializes in Sangiovese and international varietals. Following his advice, the estate director, Claudio Tipa has succeeded over the years in fulfilling his commitment to quality and to the essence of the Bolgheri coastal territory: bold wines with refined structure and massive tannins, which mysteriously combine the unique soil with the cool sea breezes of the Mediterranean.

The “Bolgheri Boom” actually started in the late 70s and is symbolized by the “Super Tuscan” movement led by Sassicaia and Ornellaia. A few winemakers, including Grattamacco, were attracted to this untamed portion of Tuscany, lured by the exceptionally sunny weather, mild winters and rich soil. They discovered that here they could pick very early, up to 2 weeks sooner than in Chianti, and thereby reduce the risk of rain and unhealthy vines. They pioneered the use of French varietals that adapted unexpectedly well to the hot Tuscan climate but did not fit the strict D.O.C. regulations of varietals. Their quest for quality-wines eventually led to the introduction of the I.G.T. category, which permits the use of international varietals.

From the very beginning, some producers like Grattamacco aimed at preserving the regional typicality by successfully blending Sangiovese with Cabernet and Merlot. Their results resembled new-world wines with their high alcohol, opulent, upfront fruit, yet preserved old-world characteristics, thanks to the natural acidity and freshness of Tuscany’s most celebrated grape.

Gambero Rosso – Vini d’Italia, the most respected wine guide in Italy, describes Grattamacco wines as “the most authentic, typical of Italy, and among the few that can point to a style that stayed almost identical over the years”. This estate has been receiving very high ratings and awards from the international press, including numerous “Three glass” awards from Gambero Rosso and Gold Medals at Vinitaly. Claudio Tipa also owns Colle Massari in the Montecucco D.O.C.

