

I GREPPI
Bolgheri

The 2017 vintage was a great year to observe the versatility and future of the I Greppi estate. This was the first production under the new ownership of Neil McMahon. Since then, I Greppi has taken a bold path to fundamentally change the norms both internally and locally.

GREPPICAIA 2017

2017 remains infamously hot and dry amongst Bolgheri producers. Where many experienced extremes, I Greppi experienced the distinct advantage of our two most iconic symbols, our lakes. Starting from a dry and warmer than average winter, the buds were eager to push in March. Temperatures fluctuated in spring, even dropping low enough to put the young shoots at risk of frost damage. Drought persisted into the summer, but our deep soils retained adequate moisture to temper the stress. In addition to the cooling effect of our lakes, we also maintained our canopy to diffuse the direct sunlight. Harvest commenced ahead of schedule, and the finished wines are a great emblem of our terroir. Fresh, rich, and well suited to age for many years to come. Winemaking: 30-day maceration on the skins lends our wine ample capability for ageing. Fermentation in temperature-controlled stainless steel. Secondary fermentation and ageing for 18 months in 1st (80%) and 2nd (20%) passage oak.

Tasting notes: Greppicaia 2017 is dense with fresh blackberry and integrated toast on the nose. The contribution of new oak rounds the robust profile of this wine in its youth. Plum and ginger persist as chocolate and hazelnut are beginning to elaborate with age. The tannins are rich from their extended time in oak and finish with the distinct sensation of velvet. The flavors are accentuated by Mediterranean salinity that pops the fruit and finishes long. A plentiful 15% alcohol amplifies the body, yet remains integrated, not to distract from the wine's typicity.

BLEND: 50% CABERNET SAUVIGNON, 40% CABERNET FRANC, 10% MERLOT

**VINEYARD: I GREPPI'S MATURE VINES (13-16 YEARS OLD).
SINGLE CORDON, SPUR PRUNED, VSP TRAINING.**



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