



BOLGHERI

Messorio 2015

Toscana IGT

ESTATE

Le Macchiole can best be defined as the "Boutique Bolgheri." The estate is known above all for its single-variety wines, which have reached cult status among wine enthusiasts the world over. Le Macchiole was founded by two Bolgheri natives, Eugenio Campolmi and Cinzia Merli, who were among the pioneers of wine production in the region in the early 1980s together with Sassicaia and Ornellaia. In addition to its renowned single varieties, the winery is also celebrated for their polished, elegant, and sophisticated wines that are a result of extremely meticulous work in the vineyards.

WINE

Messorio, a Merlot monovarietal, is the winery's crown jewel. Its initial vintage was 1994, and since then it has received extraordinary acclaim, including a 100-point score from the Wine Spectator for the 2004 vintage. The name Messorio refers to the ancient Tuscan practice of wheat harvesting, the most important time of the year in the Bolgheri countryside – once it referred to wheat; these days, it is all about grape harvesting.

VINEYARD

Sourced from grapes grown on the Vignone estate parcel. Yields are managed tightly through the use of low vigor rootstocks and drastic thinning of clusters.

Vine Training: Guyot Grape Variety: 100% Merlot

WINEMAKING

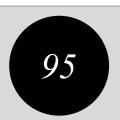
Fermentation: 20 days in concrete and stainless steel.

Aging: 20 months in new oak barriques.

Alcohol: 15%

VINTAGE

The 2015 vintage can be described as the most classic expression of the Bolgheri style, a wine of great character and complexity. Winter was mild with average rainfall and Spring saw steady temperatures with significant nigh/day temperature fluctuations and good rainfall. August temperatures were steadier than usual with good rainfall, which led to a slow and constant ripening of the perfectly healthy grapes. The season ended with an ideal September: temperatures, night/day temperature swings, sunlight, rainfall, everything was perfectly balanced to allow the grapes to reach the best ripeness condition.



JAMES SUCKLING

"An opulent nose that shows plum cake, blueberry muffins, dark chocolate, mocha, coffee, plum liqueur and hot stones. However, there just the right amount of freshness with thyme, violets and cedar. Full body, very chewy tannins and a long, decadent finish. Very intense, but it still shows form and tension."