

# LE MACCHIOLE

Le Macchiole has farmed their vineyards organically since 2002. Hand-harvesting and manual sorting are the norm here; a testament to the estate's steadfast dedication to quality. [Pictured: Le Macchiole's Vignone vineyard in Bolgheri]



## Bolgheri Rosso 2019

Bolgheri DOC, Italy

### ESTATE

Le Macchiole can best be defined as the "Boutique Bolgheri." The winery is known for its spectacular single-varietal wines — Syrah, Merlot, and Cabernet Franc farmed with the utmost attention to each bottling's "expression of the land." The winery continues to evolve in both the vineyards and in the cellar to allow the soil characteristics from this estate property to be the defining identity in the wines.

### WINE

The Bolgheri Rosso is a refined, irresistible blend of Merlot, Cabernet Franc, Cabernet Sauvignon, and Syrah, serving as an introduction to the estate. The wine is, frankly, almost too good at the price. All the intensive artisanal work that Le Macchiole carries out in its vineyards and cellars benefits this wine, and despite more availability than its Paleo Rosso, Messorio and Scrio siblings, it sells out just as quickly.

### VINEYARD

Bolgheri Rosso is sourced from four of the estate's five vineyards: Puntone, Vignone, Casa Nuova, I Sommi.

### WINEMAKING

*Variety:* 50% Merlot, 20% Cabernet Franc, 20% Cabernet Sauvignon, 10% Syrah

*Fermentation:* 15 days in concrete/stainless steel

*Aging:* 10 months, 80% barrique (2nd or 3rd use), 20% concrete

*Alcohol:* 14.5%

### VINTAGE

2019 can be summarized as a vintage with slow and very long ripening and with no excessive heat peaks. The beginning of the year was characterized by a winter with temperatures in line with the season, low rainfall, and a particularly dry climate. The spring season was fluctuating, characterized by a particularly cold climate in the last two weeks of March. A steady increase in temperatures throughout the April contributed to a slow and gradual sprout development. In May, low temperatures, and a substantial increase in rainfall, led to a sharp slowdown in the plants' vegetative development. A particularly hot and dry climate at the beginning of June, combined with the heavy rains of the previous month, contributed to a flourishing shoot development on the plants resulting in clusters that required repeated and targeted green management intervention for the entire summer period. The harvest period started slightly later than in previous years, with the harvest of with the Merlot grapes between the first and third week of September, along with the Syrah grapes, and concluded with the Cabernet Franc and Cabernet Sauvignon varieties between the fourth week of September and the first ten days of October.