

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]



Messorio 2018

Toscana IGT, 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

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

The fruit for Messorio is sourced exclusively from the Vignone and Puntone estate parcels. Yields are managed tightly through the use of low vigor rootstocks and drastic thinning of clusters.

WINEMAKING

Variety: 100% Merlot

Fermentation: 25 days in concrete/stainless steel

Aging: 18 months in new oak barrique, 20 months in bottle

Alcohol: 14%

VINTAGE

A winter with temperatures in the seasonal average range, rainfall which continued throughout the spring period and budbreak slightly late as compared with the previous year because of the below-average temperatures. The abundance of water and moisture in the soil, which had suffered from the previous year's drought, and the rising of temperatures in early May caused the buds to burst and grow quickly. During the summer period, the soil was worked frequently and carefully in order to control excess soil moisture. In mid-July, green harvesting was performed, lessening the overall fruit load and improving the quality of that which remained. Harvesting began on schedule, in step with the "ordinary" vintages, starting with the white grapes harvested over the third week of August and ending on the third and fourth week of September with the Cabernet Franc and Cabernet Sauvignon varieties, all of good and excellent quality.

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"This is very complex, offering tobacco, brown sugar, black olives and currants. It's full-bodied, yet tight and layered, with very fine tannins and a long, structured finish. Hints of new wood complement the long, cool fruit and phenolics."

- J.S. 2/2022

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95

Vinous

97

Wine Spectator

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