

# 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 2018

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 Sciro 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: 40% Merlot, 20% Cabernet Franc, 20% Cabernet Sauvignon, 20% Syrah

Fermentation: 15 days in concrete/stainless steel

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

Alcohol: 14.5%

### VINTAGE

A winter proceeded with temperatures in the seasonal average range and rainfall which continued throughout the spring period, causing budbreak slightly later than normal. 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 addition, the vines were frequently topped, allowing for more air circulation to reach the foliage. 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.

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"Le Macchiole's 2018 Bolgheri Rosso will give readers a very good idea of the vintage in Bolgheri. Fresh, fruity and impeccable in its balance, the 2018 is a model of understatement. What it lacks in classic Bolgheri opulence, it more than makes up for with its gracious personality and overall appeal." - A.G., 12/2020