



LEMACCHIOLE
BOLGHERI

Bolgheri Rosso 2016

Bolgheri Rosso DOC

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

Bolgheri Rosso is a refined and truly 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 it despite more availability than its Paleo Rosso, Messorio and Scrio siblings, it sells out nearly as quickly. Bolgheri Rosso is also the youngest of Le Macchiole's wines, first produced in 2004. The objective: to make a Bordeaux blend, but typical of Bolgheri.

VINEYARD

Bolgheri Rosso is sourced from 3 of the estate's five vineyards: Puntone, Casa Nuova and Nuova Vignone.

Vine Training: Double cordon spur and guyot

Yields: 1000 gr per plant

Grape Varieties: 50% Merlot, 20% Cabernet Franc, 15% Cabernet Sauvignon, 15% Syrah

Alcohol: 14.5%

WINEMAKING

Fermentation: Fermentation and maceration in stainless steel for 15 days

Aging: 10 months in oak barriques (80%, 2nd, 3rd, 4th passage) and concrete (20%)

VINTAGE

2016 was definitely one of the smoothest years of the past decade. There were no extreme weather conditions, and rain seemed to fall when the vines most needed it. Temperatures were optimal. Fruit growth proceeded regularly and in optimum conditions, providing excellent yield and perfect ripeness. Green harvesting was performed in late July at the beginning of the veraison process and in late August Le Macchiole began harvesting the white grapes and the first Merlot grapes for Bolgheri Rosso wine. Harvest extended into the month of September and ended in late September with the last Cabernet grapes.



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JAMES SUCKLING

"A deliciously spicy nose with black peppers, dried violets, hyacinth, citrus, blueberries and crushed stones. Full body, medium-chewy tannins, vibrant acidity and a succulent yet fine finish. Drink now. A blend of merlot, cabernet sauvignon, cabernet franc and syrah."