

LEMACCHIOLE

BOLGHERI ROSSO

First bottled in 2004, this wine is the purest and most unadulterated expression of Bolgheri for Le Macchiole. It is a red that possesses grace and intensity and that is eminently drinkable without compromising structure and complexity.

BOLGHERI ROSSO | 2017

HARVEST REPORTS

2017 was definitely a dry and droughty year, with little rainfall and very low humidity levels. The winter season saw very little, if any, rainfall and above-average temperatures. A dry and variable spring weather followed: in March, the above-normal temperatures led to a fast budbreak and growth of the buds, and in April the temperatures slightly dropped, making us even fear for frost for two consecutive nights on the second week of the month. On the first week of May, we saw the last rain before harvest time. Temperatures rose again over the following months and remained steady throughout the whole pre-harvest period. Because of such unusual weather conditions, we focused on two main vineyard practices: little working of the soil, in order to preserve the soil's moisture, and careful canopy management, including twisting the long shoots on the top wires and removing the secondary shoots, to maintain good foliage density on the vine. During summer 2017, we also had to resort to the use of irrigation systems, both overhead irrigation during the night (in order to lower the high air temperature around the plants) and surface irrigation during the day. Irrigation operations were repeated non-stop from late June through late August. Harvesting was performed ahead of schedule, as compared with the previous year, giving nonetheless surprising results in terms of freshness and elegance.

TECHNICAL SHEET

Bolgheri Rosso 2017: Bolgheri Rosso DOC

First Vintage: 2004

Grape varieties: Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah

Vineyards: Vignone 1999, Puntone 1994, Casa Nuova 1998 / 2009 / 2013, Sommi 2016

Training System: double cordon spur and guyot

Yield: 1000 gr per plant

Harvest period: from 3rd week of august to mid-september

Winemaking: fermentation and maceration for about 15 days in steel tanks

Aging: 10 months, 80% in oak barriques, 2nd, 3rd and 4th - use, 20% in concrete

Bottling: January 14, 2019

