

## LEMACCHIOLE



Le Macchiole Bolgheri Rosso is the youngest of our wines, born in 2004. A well-defined project from the start: the grapes used to produce this wine come from very specific and young vineyards. Harvesting, winemaking and ageing are aimed at producing a Bolgheri DOC wine based on the traditional Bordeaux blend, typical of our area, but with its own original and distinguishing features.

A fresh and complex wine, yet easily enjoyable, which pairs well with a variety of dishes. Bolgheri Rosso is Le Macchiole wine that delivers our personal interpretation of the Bolgheri terroir.

**Le Macchiole 2016:** Bolgheri Rosso DOC

**First Vintage:** 2004

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

**Vineyards:** Vignone 1999, Puntone 1993, Casa Nuova 1998, 2009, 2013

**Training system:** Double cordon spur and guyot

**Yield:** 1000gr per plant

**Harvest:** from 3rd week of August to mid-September

**Winemaking:** Fermentation and maceration for about 15 days in steel tanks

**Ageing:** 10 months, 80% in oak barriques, 2<sup>nd</sup>, 3<sup>rd</sup> and 4<sup>th</sup> -use, 20% in concrete

**Bottling:** December 18, 2017

**Total Production:** 141.162 Bottles, 2.418 Magnums