

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 | 2019

HARVEST REPORTS

The 2019 can be summarized as a vintage with slow and very long ripening and with no excessive heat peaks. The beginning of the year was characterized by a winter with temperatures in line with the season, low rainfall, and a particularly dry climate, except for a slight spike in humidity towards the last week of January, conditions which led to poor development of green manure. The spring season was fluctuating, characterized by a particularly cold climate in the last two weeks of March, with a steady increase in temperatures throughout the month of April, which contributed to a slow and gradual sprout development. In May, low temperatures, and a substantial increase in rainfall, led to a sharp slowdown in the plants' vegetative development. A particularly hot and dry climate at the beginning of June, combined with the heavy rains of the previous month, contributed to a flourishing shoot development on the plants resulting in clusters that required repeated and targeted green management intervention for the entire summer period. The harvest period started slightly later than in previous years, with the harvest of white grapes in the fourth week of August and then continued with the Merlot grapes between the first and third week of September, along with the Syrah grapes, and concluded with the Cabernet Franc and Cabernet Sauvignon varieties between the fourth week of September and the first ten days of October.

TECHNICAL SHEET

Bolgheri Rosso 2019: Bolgheri Rosso DOC

First Vintage: 2004

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

Vineyards: Puntone 1994, Vignone 1999, Casa Nuova 1998-2009-2013, Sommi 2015

Training System: double cordon spur and guyot

Yield: 1000 gr per plant

Harvest period: from 3rd week of August to middle of 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% concrete

Bottling: December 11, 2020

