

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 | 2024

HARVEST REPORTS

Winter began with temperatures slightly above the seasonal average and saw limited rainfall through the end of February. Spring started with temperatures in line with seasonal averages, leading to the budbreak of the first Chardonnay and Merlot vines. From late March to mid-April, temperatures rose, accelerating budbreak in the Cabernet varieties as well, bringing their growth into alignment with the earlier-ripening grapes. During May, both temperatures and rainfall increased, resulting in accelerated vegetative growth. June marked the beginning of a period characterized by higher — though still average — temperatures and limited rainfall, offset by significant morning dew. These conditions persisted through the first half of September. During this time, vegetative growth remained strong thanks to the water reserves accumulated in the soil during spring. In the final phase of ripening, rising temperatures slowed the vines' physiological activity, allowing proper differentiation in ripening times among the various varieties. Chardonnay ripened slightly earlier than in recent vintages, making a somewhat earlier harvest necessary in order to preserve acidity.

Merlot required extremely meticulous vineyard work, with the harvest date carefully selected for each individual vineyard—and in some cases, row by row. Ultimately, yields were lower but of very high quality. Syrah, by contrast, showed steady and consistent development, with more generous yields. The Cabernet varieties, particularly Cabernet Franc, reached maturity at the traditional harvest period, between the third week of September and the first week of October, with even ripening and yields slightly higher than in previous vintages.

TECHNICAL SHEET

Bolgheri Rosso 2024: Bolgheri Rosso DOC

First Vintage: 2004

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

Vineyards: Vignone 1999, Casanuova 2009-2013, Sommi 2015, Puntone 2020

Training System: guyot and medocaine

Yield: 1000 gr per plant

Harvest period: from the third week of August to the last week of September

Winemaking: fermentation and maceration for 15 days in steel tanks

Aging: 10 months, 60% in oak barrel 3rd and 4th use, 40% in concrete

Bottling: December 2025

