

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 | 2018

HARVEST REPORTS

A winter with temperatures in the seasonal average range, rainfall which continued throughout the spring period and budbreak slightly late as compared with the previous year because of the below-average temperatures. The abundance of water and moisture in the soil, which had suffered from the previous year's drought, and the rising of temperatures in early May caused the buds to burst and grow quickly. The winter and spring rainfall and the high amount of humidity in the air contributed to a rapid growth of the plants, preventing the air circulation from reaching the foliage and, thus, creating the ideal conditions for the downy mildew to attack the vines and requiring an attentive and intense work on the plants to contain the disease. During the summer period, the soil was worked frequently and carefully in order to control excess soil moisture. In addition, the vines were frequently topped, allowing for more air circulation to reach the foliage. In mid-July, green harvesting was performed, lessening the overall fruit load and improving the quality of that which remained. Harvesting began on schedule, in step with the "ordinary" vintages, starting with the white grapes harvested over the third week of August and ending on the third and fourth week of September with the Cabernet Franc and Cabernet Sauvignon varieties, all of good and excellent quality.

TECHNICAL SHEET

Bolgheri Rosso 2018: Bolgheri Rosso DOC

First Vintage: 2004

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

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

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% in concrete

Bottling: December 11, 2019

