

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 | 2020

HARVEST REPORTS

The year started out with a mild winter followed by a brief period of cold weather and then a rapid rise in temperatures, leading to bud-break in the majority of the vineyards. Spring saw two frosts during the month of April, and then regular precipitations followed until the middle of June leading to abundant vegetative development. Temperatures were not excessively hot in summer but it was dry and windy up until harvest which was characterized by significant temperature variations between day and night and hot days with no rain, except for the last ten days of harvest when the first autumn rains began. The Merlot and Syrah harvests were irregular and included days in which nothing was harvested, between the first and third weeks of September. The harvest of Cabernet grapes, on the other hand, was more sudden, between the third and fourth weeks of September, thanks to the autumn rains.

TECHNICAL SHEET

Bolgheri Rosso 2020: Bolgheri Rosso DOC

First Vintage: 2004

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

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, 70% in oak barriques, 2nd, 3rd and 4th use, 30% in concrete

Bottling: January 2022

