

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 | 2022

HARVEST REPORTS

The year began with slightly higher than average temperatures and little rain, leading to a delay in pruning. Spring started with slightly lower temperatures than usual and a continued lack of rain. All of this meant that budding occurred much later than usual (almost four weeks later than normal vintages), starting during the first 10 days of April and continuing slowly, until the last significant rainfall at the beginning of May. From then on, the absence of precipitation together with a rapid rise in temperatures quickly led to flowering and fruit set. These two vegetative phases occurred so quickly that they effectively erased the delay of the spring budding phase. Veraison happened early, especially for Chardonnay and Sauvignon Blanc, but also, to a degree, in the case of Merlot. The lack of rainfall all summer influenced the size of the berries and brought about uneven ripening, making it very challenging to determine the right harvest period for each variety and necessitating a higher number of samples and a careful selection of the parcels in order to harvest the areas that were most homogenous in terms of ripening at the same time.

The 2022 harvest will most certainly be remembered for how long it lasted. It started early, on August 9, with Chardonnay, and ended nearly a month and a half later, on September 22, with Cabernet Sauvignon, thanks to the onset of rain and falling temperatures starting in mid-August. The rainfall during that period in part saved the vintage, as it led to good yields and excellent ripening of all the red varieties.

TECHNICAL SHEET

Bolgheri Rosso 2022: Bolgheri Rosso DOC

First Vintage: 2004

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

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

Training System: guyot, double guyot and madocaine

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 3rd and 4th use, 30% in concrete

Bottling: February 2024

