

Le Macchiole has farmed their vineyards organically since 2002. Hand-harvesting and manual sorting are the norm here; a testament to the estate's steadfast dedication to quality. [Pictured: Le Macchiole's Vignone vineyard in Bolgheri]



Messorio 2020

Toscana IGT, Italy

ESTATE

Le Macchiole can best be defined as the "Boutique Bolgheri." The winery is known for its spectacular single-varietal wines — Syrah, Merlot, and Cabernet Franc farmed with the utmost attention to each bottling's "expression of the land." The winery continues to evolve in both the vineyards and in the cellar to allow the soil characteristics from this estate property to be the defining identity in the wines.

WINE

Messorio, a Merlot monovarietal, is the winery's crown jewel. Its initial vintage was 1994, and since then it has received extraordinary acclaim, including a 100-point score from the Wine Spectator for the 2004 vintage. The name Messorio refers to the ancient Tuscan practice of wheat harvesting, the most important time of the year in the Bolgheri countryside – once it referred to wheat; these days, it is all about grape harvesting.

VINEYARD

The fruit for Messorio is sourced exclusively from the Vignone and Ulivino estate parcels. Yields are managed tightly through the use of low vigor rootstocks and drastic thinning of clusters.

WINEMAKING

Variety: 100% Merlot

Fermentation: 20 days in concrete tanks

Aging: 16 months in new oak barrel and stoneware amphora

Alcohol: 14.5%

VINTAGE

A rainy winter with higher than average temperatures led to a warm spring. There was a frost in the beginning of April that threatened the buds, but there was no evident damage. The summer was classified as classic, and dry through harvest which began at the end of August.



WINE ENTHUSIAST

"A nose like a private library with old books on the shelves, dried lavender and violets on the desk, and sunbeams and damp air from outside streaming through the drapes, held at bay by a smoky warmth from the hearth. The palate delivers a riot of berries and chocolate and spices, with a salty astringency at the back. Tannins and acid that start quiet, and then rise up and roar." - D.C. 10/2023









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