



LE MACCHIOLE

Bolgheri 2017

\$76.50

* Suggested retail price

Organic

	Product code	11692866
	Agent	Noble Sélection
	Licensee price	\$66.56
	Format	3x1500ml
	Listing type	SAQ Specialty by lot
	Status	Unavailable
	Type of product	Still wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata (DOC)
	Region	Tuscany
	Appellation	Bolgheri
	Varietal(s)	Merlot
	Varietal(s)	Cabernet Franc
	Varietal(s)	Syrah
	Alcohol percentage	14%
	Colour	Red
	Sugar	Dry
	Closure type	Cork
	Aging vessel type	11 months, 80% in oak barriques, 2nd and 3rd passage, 20% in concrete

ABOUT THIS WINERY

Situated in Toscana's hotbed of famous estates, Le Macchiole's modest 11 hectares produces some of the most consistently outstanding wine in Bolgheri. The quality-focused dedication from owner Cinzia Merli Campolmi and wine consultant Luca D' Attoma has yielded outstanding results.

TASTING NOTES

"Lovely wine with mineral, black cherry, violet, and black currant flavors. Silky and supple with a hint of herbs and spices. Thick tannins are admirably concealed by sweet flesh, bringing support to the structure. Substantial length. Will reach its peak between 2015 and 2025." Wine Spectator

PRODUCT NOTES

This is a thoughtfully defined project stemming from the vineyards. In fact the grapes used to produce this wine are from a series of plots, primarily consisting of the younger vines, precisely identified for the Bolgheri Rosso.

PRODUCTION NOTES

The grapes are vinified and aged in oak barrels to produce a Bolgheri DOC Rosso.

SYLVAIN GUILBAULT
(514) 346-1346
Sales Manager

LÉA FIGOLI
(514) 346-1346
Montréal Est & Lanaudière

KARL DYKHUIS
(514) 346-1346
Ouest-de-l'Île, Laval,
Sud-Laurentides & Outaouais

JEREMY ROUSSIN
(819) 212-4520
Montréal, Estrie & Centre
du Québec

ANDRÉA MATHURIN
(581) 996-1514
Est du Québec

FRANÇOIS LAROUCHE
(438) 833-4816
Center of Quebec

ARNAUD BÉNIER
(514) 549-7689

Noble Selection
1370 Boulevard Rosemont
Montréal, QC H2G 1V4
(514) 989-9657



Bordeaux offerings typical of our area, yet showing characteristics which differentiate it. Fermentation and maceration for about 15 days in steel tanks

LEMACCHIOLE
BOLGHERI



SYLVAIN GUILBAULT
(450) 275-1346
Sales Manager

LÉA FIGOLI
(450) 822-1363
Montréal Est & Lanaudière

KARL DYKHUIS
(514) 346-2801
Ouest-de-l'Île, Laval,
Sud-Laurentides & Outaouais

JEREMY ROUSSIN
(819) 212-4520
Monterégie, Estrie & Centre
du Québec

ANDRÉA MATHURIN
(581) 996-1514
Est du Québec

FRANÇOIS LAROUCHE
(438) 833-4816
Center of Quebec

ARNAUD BÉNIER
(514) 549-7689