

## LE MACCHIOLE Messorio 2017

## LEMACCHIOLE

## Decanter

## 95 POINTS

The harvest of Merlot for Messorio in 2017 commenced on 17 August and finished on 7 September, producing around 12,000 bottles. Since 2015 it has been fermented with selected yeasts in concrete vessels at a moderate 26°C then aged in 100% new French oak with a light and progressive toastiness. The result is a slightly herbal Merlot with precise sweet cassis and plum fruit and depth of star anise and leather. Dense on the palate with red fruit flavours, it imposes powerful yet ripe tannins with crisp acidity and balanced alcohol.

Drinking Window 2020 - 2040

- Aldo Fiordelli,



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