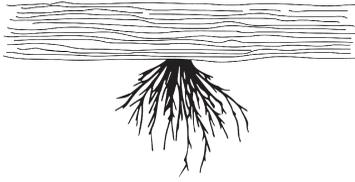


LE MACIOCHE



PRODUCER PROFILE

Estate owned by: The Cotarella Family
Winemaker: Pier Paolo Chiasso
Total acreage under vine: 75
Estate founded: 1985
Winery production: 12,000 Bottles
Region: Toscana
Country: Italy

Brunello di Montalcino DOCG 2013

WINE DESCRIPTION

Brunello di Montalcino from Le Macioche is a singular wine. Produced from 100% organically managed mature Sangiovese vines planted in the early 1980's, Le Macioche Brunello is fermented by indigenous yeasts in stainless steel tanks. The wine undergoes malolactic conversion and ageing in 30HL Slavonian oak casks before being bottled unfiltered. With a brilliant ruby core, and exceptional elegance complementing its ample power, this is as close to a Burgundian expression as Montalcino gets.

ABOUT THE VINEYARD

Le Macioche sits in the center of the Montalcino appellation, just about 5 minutes due southeast from Montalcino. Nestled in a prestigious neighborhood among such prominent addresses as San Polo and Fattoria dei Barbi, Le Macioche is unique in that its four sections of Brunello vineyard, spread over 7.5 acres, are all exposed to the Southwest. This, along with the elevation of roughly 1,400 feet above sea level, ensures both exceptional ripening and constant ventilation throughout each growing season. Such auspicious conditions have enabled Le Macioche to safely exercise organic farming practices with the 2018 vintage marking the estate's full organic certification.

TASTING NOTES

Brunello di Montalcino from Le Macioche is ripe and supple. Aromas of dried berries, plum, and sour cherry mix with hints of oak, sweet spice, and leather. This powerful red wine is held in perfect harmony by an undercurrent of brilliant acidity and a structure of firm yet ripe tannins paired against. A substantial wine without ever feeling heavy. The finish is long, balanced, and complex.

FOOD PAIRING

Brunello di Montalcino is a wine that may be best enjoyed on its own as an object of contemplation and pleasure. Of course, it will also pair exceptionally well with a variety of hearty main course dishes ranging from the rustic to the refined. Meat is not mandatory, but wild game and fowl are traditional.