

slow wine

guida 2014



Slow Food Editore

MONTEPULCIANO (SI)

Podere Il Macchione

Via Provinciale, 18
Tel.347 4157687
www.podereilmacchione.it
podereilmacchione@live.it

6 ha - 15.000 bt

PEOPLE - This exciting Montepulciano new winery came into being in 2005, when brothers Simone and Leonardo Abram descended from Trentino and decided to invest their future in a six-hectare plot in the Caggiolo district, excellent for winemaking. Their eco-awareness soon convinced them of the wisdom of adopting a sustainable form of high-standard viticulture that came up trumps immediately.

VINEYARDS - The Macchione nestles among the hills on the road that leads to Montepulciano. The vineyards surround the cellar in a position that not only ensures constant air circulation, but also allows the vines to rest on a number of different geological formations. At the top the clay loam is peppered with pebbles, at the bottom the soil is looser and rich in fossils.

WINES - The vineyards have different ages, varying from 15 to 50 years. The grapes from each parcel are fermented separately in cement vats, which makes it possible to monitor carefully their subsequent evolution in mid-sized casks or 15 hectoliter-vats. This range of technical equipment makes it easier to choose the best batches to allocate to the Nobile. The consultancy of enologist Mery Ferrara is always precious. Nobile di Montepulciano Ris. 2008 (*3,000 bt) has very deep aromas with close-focused fruit enhanced by leafier, earthy, minty notes. The palate is spacious and textured with well-integrated tannins. **Nobile di Montepulciano 2009** (*12.000 bt) has blossom and citrus fruits on the nose with a light, juicy palate. A sumptuous interpretation of the denomination of a Great Wine.

FERTILIZER organic-mineral, green manure

PLANT PROTECTION copper and sulphur

WEED CONTROL mechanical

YEASTS native

GRAPES 100% estate grown

CERTIFICATION none
