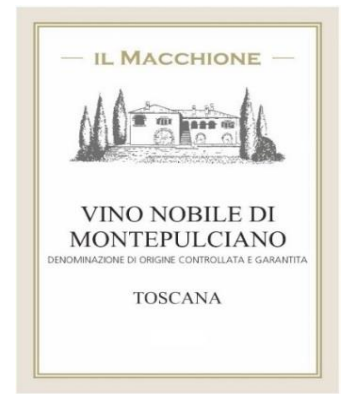




THERE IS NO SUBSTITUTE FOR QUALITY



Il Macchione • Montepulciano

In the words of Slow Wine: "This exciting Montepulciano 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 (14 acres) plot in the Caggiole 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." Il 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. This combination of position and soil makes Il Macchione one of the best locations in Tuscany in which to cultivate and raise Sangiovese.

This year, Slow Wine once again recognized the Il Macchione Vino Nobile di Montepulciano as one of their very top Tuscan wines saying: "Nobile di Montepulciano 2019 has blossom and citrus fruits on the nose with a light, juicy palate. A sumptuous interpretation of the denomination of a Great Wine."

Vino Nobile di Montepulciano 2019

You may already know that in 2020 the new "Pieve" wines of Montepulciano will be introduced. The word means "parish" and the designation is based on the 12 historically finest vineyards of the appellation of which Caggiole is one.

Vinous put the new Pieve designation in clear perspective: "By law, Vino Nobile is required to be only 70% of Sangiovese, with the remaining 30% composed of regional and international grapes. For many years (just as we once witnessed in Chianti Classico), that 30% often contained Cabernet Sauvignon, Merlot or Syrah, which masked the varietal character of Sangiovese entirely in the finished wines. In addition, the overuse of small barrels and new oak into the mix resulted in a Sangiovese "based" wine that could have come from nearly anywhere in Italy."

Under the new rules, Pieve wines must be a minimum of 85% Prugnolo Gentile with 36 months aging. Well, from their earliest days at Il Macchione, Simone and Leonardo Abram have been Prugnolo Gentile purists. The first thing they did was rip out any Merlot and plant the entire property to Prugnolo Gentile. Almost needless to say, they have always aged their wines for more than 36 months. Thus, the Pieve designation is nothing new at Il Macchione. They just wonder what took so long for everyone else to catch up. Pieve before Pieve was even a thing, Il Macchione is the benchmark for Caggiole Vino Nobile di Montepulciano.



Il Machione's Caggiole "Pieve" Sangiovese vines