

T H E
W I N E R Y

FLASH TASTING 01.06.19
with Il Macchione

Simone Abram of Il Macchione, Montepulciano, Tuscany, happens to be in London this weekend. “Shall I come to do a little tasting?” Yes, please! Let’s put on a FLASH TASTING.”

We have three of his super-elegant red wines open this afternoon – the purest expression of Sangiovese: Rosso di Montepulciano, Vino Nobile di Montepulciano and Vino Nobile Riserva.

Montepulciano, the place in southeast Tuscany where they make reds mainly from Sangiovese, is not to be confused with Montepulciano d’Abruzzo where the grape is called Montepulciano and grown in Abruzzo on the Adriatic side of the Appenine mountains.

The wines of Montepulciano have long been valued. First known mention was in 789 in a document when a cleric offered a farm and a vineyard to the Church of San Silvestro. In 1685, Francesco Redi, a poet, wrote an ode praising Montepulciano as the king of all wines. The Nobile (*Noble*) was tacked on by Adamo Fanetti in 1925. The wine was such a success that it led to many growers adopting the term in the 1930s.



We were having a wonderful dinner at Osteria La Porta in Montichiello between Montepulciano and Montalcino. The first wine was not our cup of tea – all juice and oak. “Do you have something, er, a bit more restrained, more traditional?” Daria Cappelli, the very helpful owner, and her wine-waiter looked at each other and came up with a bottle of Vino Nobile from Il Macchione. It was fabulous. We phoned Il Macchione at the crack of dawn. “May we visit you? We are really sorry we only have one hour to cram a meeting in before heading to Montalcino.” “OK.” Minutes later, we arrived at Il Macchione to be met by Simone Abram, a bearded man with bags of energy and bags of quotes.

Quote #1 - “We’re not from Tuscany, our family is from Trentino. We were driving around for 5 or 6 years looking for the right spot.”

Quote #2 - “I didn’t choose Sangiovese – I chose this land”.

Quote #3 - “It’s just me, my brother and a gypsy. A real gypsy. One of the family. Totally committed.”

Quote #4 - “100% Sangiovese – not cut with Cabernet or Merlot or other stuff.”

Quote #5 - “Everyone talks about acidity and dark fruits and tannins and stuff – I taste with my body.”

Not certified but totally organic, we would describe Il Macchione as *beyond* organic. This is where we first saw Favino plants (Broad Bean/Field Beans) between the rows - an effective natural fertiliser, used to fix nitrogen in the soil.

We listened, loved the attitude, tasted with our bodies and were very impressed.

Rosso di Montepulciano 2017, Il Macchione (Tuscany/Italy)	21.99
Vino Nobile di Montepulciano 2015, Il Macchione (Tuscany/Italy)	28.99
Vino Nobile di Montepulciano Riserva 2013, Il Macchione (Tuscany/Italy)	41.99

LUNAR CALENDAR OBSERVERS – today is a **Fruit Day**.

Our next tasting at The Winery will be on **Tuesday 4th June**.

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