

# LE MACCHIOLE

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## MESSORIO

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First produced in 1994, Messorio started as a personal challenge with one of the most planted varieties not only in Bolgheri, but across the Tuscan coast and throughout the world: Merlot. From the start, the idea was to take the best bunches and transform them into an impactful wine with a big personality, staying as far away as possible from the more soft, predictable style that is often associated with Merlot and instead making a thoroughbred eager to win the race. The name "Messorio" refers to the wheat harvest, one of the most fundamental parts of the agricultural cycle

### MESSORIO | 1994

#### HARVEST REPORTS

The beginning of spring was marked by abundant rainfall, in particular, in April and May, and below-average temperatures. Summer, in the months of June and July, did not see a lot of rainfall. Temperatures were very high in August. Despite the scorching hot, our vines developed excellently and provided a good yield, owing also to the water supply stored over the spring months.

#### TECHNICAL SHEET

**Messorio 1994:** Toscana IGT

**First Vintage:** 1994

**Grape varieties:** Merlot 100%

**Vineyards:** Contessine 1983

**Training System:** guyot

**Yield:** 800 gr per plant

**Harvest period:** 1st week of September

**Winemaking:** fermentation and maceration for 20 days

**Aging:** 18 months in oak barriques

**Bottling:** March 1996

