

LE MACCHIOLE

MESSORIO

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 | 1998

HARVEST REPORTS

A winter season with abundant rainfall and mild temperatures followed by a temperate and dry start to spring led to early budbreak and to an early start to the growth cycle, which then went back to normal with rainfall in May. June, which was very hot, sped up the growth cycle again. The months of July and August were very hot and sunny, with above-average temperatures. Ripening was performed about one week ahead of normal schedule.

TECHNICAL SHEET

Messorio 1998: Toscana IGT
First Vintage: 1994
Grape varieties: Merlot 100%
Vineyards: Contessine 1983, Puntone 1994
Training System: guyot
Yield: 800 gr per plant
Harvest period: 1st week of September
Winemaking: fermentation and maceration for 25 days
Aging: 18 months in oak barriques
Bottling: March 2000

