

# 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 | 2001

#### HARVEST REPORTS

A mild winter throughout the first part of the year led to a very early budbreak. A major frost event (-3C) on the eve of Easter caused significant losses here and there, leading to a natural green harvesting process. Spring weather was quite cool, with temperatures rising in May. Summer within the norm, very hot from mid-August. Shots of cold air arrived, without rainfall, in early September, which slowed down the ripening process, in particular, of the Cabernet Franc grapes, helping them achieve a more than satisfactory ripeness.

#### TECHNICAL SHEET

**Messorio 2001:** Toscana IGT

**First Vintage:** 1994

**Grape varieties:** Merlot 100%

**Vineyards:** Contessine 1983, Puntone 1994, Vignone 1999

**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:** July 2003

