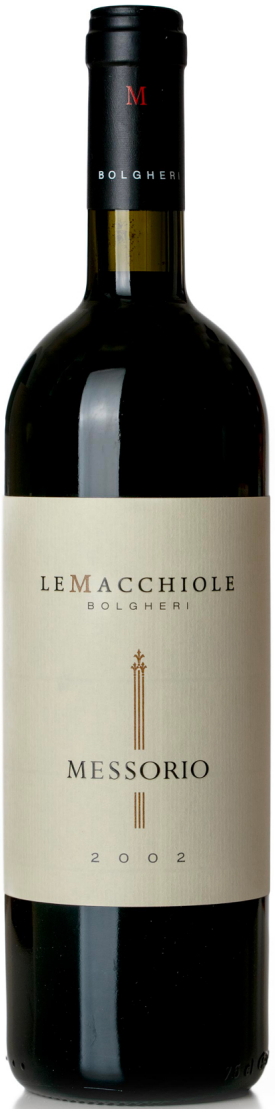
MESSORIO

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 | 2002

HARVEST REPORTS

Spring was marked by slightly above-average temperatures and heavy rainfall. It rained non-stop from July on, with below-average temperatures. During harvesting, weather conditions were quite changeable, with only one period of steady good weather during which we harvested some fairly ripe grapes, but then the rain took over again preventing all grapes from achieving perfect ripeness. Harvest 2002 was one of the most challenging of the decade.



TECHNICAL SHEET

Messorio 2002: 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 new oak barriques
Bottling: August 2004