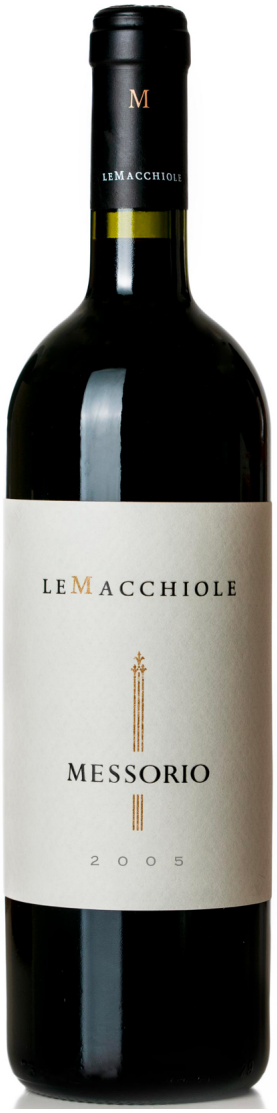
MESSORIO

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 | 2005

HARVEST REPORTS

The winter season saw rather low temperatures and some snowfall. Excellent weather conditions in spring, with mild temperatures. Warm and sunny weather in June and July, with occasional rainfall, allowing for the veraison process to set in early. August, instead, was quite cold with average temperatures around 24 C and heavy rainfall in mid-August. Some rain in September as well, but the sea breeze dried the bunches up quickly. Owing to the good job done in the vineyards, we harvested ripe and healthy grapes with good polyphenolic potential.



TECHNICAL SHEET

Messorio 2005: Toscana IGT
First Vintage: 1994
Grape varieties: Merlot 100%
Vineyards: Contessine 1983, Puntone 1994, Casa Nuova 1998, Vignone 1999
Training System: guyot
Yield: 800 gr per plant
Harvest period: 1st and 2nd week of September
Winemaking: fermentation and maceration for 20 days
Aging: 16 months in new oak barriques
Bottling: July 2007