

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 | 2009

HARVEST REPORTS

A normal winter season and a cool and rainy start to spring followed by a long dry period. The hot early summer temperatures brought an early growth of the plants and the small difference between night and day temperatures led to a fast ripening of the early grape varieties in late August.

TECHNICAL SHEET

Messorio 2009: Toscana IGT

First Vintage: 1994

Grape varieties: Merlot 100%

Vineyards: Puntone 1994, Vignone 1999

Training System: guyot

Yield: 800 gr per plant

Harvest period: last week of August and 1st week of September

Winemaking: fermentation and maceration for 20 days, a part in steel tanks and a part in oak vats

Aging: 14 months, 75% in new oak barriques and 25% in 2nd-use barriques

Bottling: May 27, 2011

