# LEMACCHIOLE

### **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 | 2010

### HARVEST REPORTS

In 2010, the vineyards' balance and the cool weather conditions were decisive factors in the achievement of the results we had in mind. Each step required the greatest care and attention, in particular, harvest time. 2010 was marked by a late and gradual growth cycle, due mostly to a cold and rainy spring and summer with temperatures within the norm for the time of the year and little rainfall. Such an even weather pattern allowed us to harvest as we thought best. In fact, we deliberately postponed harvesting of all varieties by lightening the foliage to allow for more air circulation to reach the grapes and to achieve the optimal ripening and concentration level. The good weather at the end of the season contributed to the harvesting of grapes in excellent conditions with the right amount of polyphenols, sugar and acidity. The large night/day temperature swings helped the grapes preserve all their typical aromas and give the wines great complexity.

### TECHNICAL SHEET

Messorio 2010: 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: 17 months, 75% in new oak barriques and 25% in 2nd-use barriques

Bottling: April 16, 2012

