SCRIO

This deep, spicy red was first produced in 1994, and the inspiration for its creation was the desire to produce a 100% Syrah, one of Le Macchiole's favorite grapes. Rare and original and produced in very small quantities, Scrio quickly became a benchmark in Bolgheri. The name of the wine, inspired by a Tuscan expression that means "pure, candid, whole," perfectly describes its defining characteristics.

SCRIO | 1994

HARVEST REPORTS

The beginning of spring was marked by abundant rainfall, in particular, in April and May, and below-average temperatures. Summer, in the months of June and July, did not see a lot of rainfall. Temperatures were very high in August. Despite the scorching hot, our vines developed excellently and provided a good yield, owing also to the water supply stored over the spring months.



TECHNICAL SHEET

Scrio 1994: Toscana IGT
First Vintage: 1994
Grape varieties: Syrah 100%
Vineyards: Contessine 1983
Training System: double cordon spur
Yield: 1200 gr per plant
Harvest period: 1st week of September
Winemaking: fermentation and maceration for 20 days in steel tanks
Aging: 17 months in barriques
Bottling: May 1996