

LE MACCHIOLE

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 | 1997

HARVEST REPORTS

A very warm and rainless spring affected the vines by causing an early budbreak. A drastic drop in temperatures around mid-April, however, stopped the growth of the shoots, bringing everything back to normal. From May on, temperatures rose and the summer months were marked by hot and dry weather which continued up to harvest time that began on the first week of September. Harvesting, although poor in terms of quantity, was extraordinary from the quality point of view.

TECHNICAL SHEET

Scrio 1997: Toscana IGT

First Vintage: 1994

Grape varieties: Syrah 100%

Vineyards: Contessine 1983, Puntone 1994

Training System: double cordon spur and guyot

Yield: 1200 gr per plant

Harvest period: 1st week of September

Winemaking: fermentation and maceration for 20 days in steel tanks

Aging: 14 months in barriques

Bottling: July 1999

