

# LE MACCHIOLE

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## SCRIO

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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 | 2004

### HARVEST REPORTS

One of the steadiest weather patterns ever recorded. The winter season was marked by good rainfall and low temperatures, but nothing extreme. Steady rainfall again in spring, in particular, in April, but not torrential, alternating with sunshine. Even the summer season was quite normal without heatwaves. All this led to perfectly ripe grapes and, what matters the most, at the right time.

### TECHNICAL SHEET

**Scrio 2004:** 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:** 3rd week of September

**Winemaking:** fermentation and maceration for 20 days in steel tanks

**Aging:** 16 months in new oak barriques

**Bottling:** July 2006

