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 | 2007

HARVEST REPORTS

2007, on the whole, was a good year from the meteorological point of view. Winter was quite mild with enough rainfall. In late March, temperatures dropped below average for the time of the year, nearing zero degrees. As for the rest of the year, temperatures were never scorching hot and there were good swings in temperature variation between night and day. A year of abundant rainfall, very even from the phenological point of view, with all growth stages performed as per given schedule (budbreak on the second week of April, flowering on the third week of May, veraison on the third week of July) and harvesting pushed forward a few days (early September). Good grape quality from both the sanitary and ripening point of view.



TECHNICAL SHEET

Scrio 2007: Toscana IGT
First Vintage: 1994
Grape varieties: Syrah 100%
Vineyards: Casa Vecchia 1983, Puntone 1994, Madonnina 2002
Training System: double cordon spur and guyot
Yield: 1000 gr per plant
Harvest period: 3rd week of September
Winemaking: fermentation and maceration for 20 days
Aging: 14 months in new ouk barriques
Bottling: February 02, 2010