

SCRIO



Scrio was born in 1994, out of Eugenio Campolmi's wish to produce a wine which would best express his vision of Syrah, his favorite grape variety.

As all Le Macchiole wines, Scrio has an original personality and it is one of the very few Syrah wines produced in Bolgheri that stands out differently from French Syrahs.

It is a very limited production of 5,000 bottles, the result of a painstaking selection of the best bunches harvested in our vineyards year after year.

"Scrio" is a Tuscan word that translates as pure, genuine, honest. It is usually used to refer to people who are pure of heart.

Scrio 2013: IGT Toscana

First Vintage: 1994

Grape varieties: 100% Syrah

Vineyards: Puntone 1993, Madonnina 2002

Training system: Double cordon spur and guyot

Yield: 800 gr per plant

Harvest period: 2nd week of September

Winemaking: Maceration for 20 days in steel tanks

Ageing: 20 months in new tonneaux and 25% in 2nd-use barriques

Bottling: July 10, 2015