

LE MACCHIOLE

MESSORIO

First produced in 1994, Messorio started as a personal challenge with one of the most planted varieties not only in Bolgheri, but across the Tuscan coast and throughout the world: Merlot. From the start, the idea was to take the best bunches and transform them into an impactful wine with a big personality, staying as far away as possible from the more soft, predictable style that is often associated with Merlot and instead making a thoroughbred eager to win the race. The name "Messorio" refers to the wheat harvest, one of the most fundamental parts of the agricultural cycle

MESSORIO | 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

Messorio 1994: Toscana IGT
First Vintage: 1994
Grape varieties: Merlot 100%
Vineyards: Contessine 1983
Training System: guyot
Yield: 800 gr per plant
Harvest period: 1st week of September
Winemaking: fermentation and maceration for 20 days
Aging: 18 months in oak barriques
Bottling: March 1996

