

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 | 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

Messorio 1997: Toscana IGT
First Vintage: 1994
Grape varieties: Merlot 100%
Vineyards: Contessine 1983, Puntone 1994
Training System: guyot
Yield: 800 gr per plant
Harvest period: 1st week of September
Winemaking: fermentation and maceration for 25 days
Aging: 18 months in oak barriques
Bottling: August 1999

