

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 | 1999

HARVEST REPORTS

A very cold winter was followed by a rather rainy spring with above-average temperatures. This led to an early budbreak and flowering, followed by a rich berry set that brought a grape yield above all expectations. The summer season got off to a rainy start, which encouraged the vegetative balance. The hot temperatures and lack of rain that followed led to an early veraison process, one week ahead of schedule, although the bunches were quite homogeneous. It was necessary to perform green harvesting to lessen the overall fruit load. Ripening was performed in the best possible way because of the very normal weather conditions in September.

TECHNICAL SHEET

Messorio 1999: Toscana IGT
First Vintage: 1994
Grape varieties: Merlot 100%
Vineyards: Contessine 1983, Puntone 1994
Training System: guyot
Yield: 600 gr per plant
Harvest period: 1st week of September
Winemaking: fermentation and maceration for 18 days
Aging: 16 months in oak barriques
Bottling: March 2001

