

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 | 2000

HARVEST REPORTS

The spring season was marked by excellent weather conditions, allowing for the plants' perfect vegeto-productive balance. The veraison process set in about ten days ahead of usual schedule (between late July and early August). Summer got off to a good start, but then temperatures soared into a scorching heatwave from mid-August through mid-September, bringing ripening and harvesting ten days ahead of normal.

TECHNICAL SHEET

Messorio 2000: 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 2002

