

LEMACCHIOLE

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 | 2003

HARVEST REPORTS

The 2003 weather conditions were extreme and exceptional. Following a very wet and cold 2002 autumn and winter, spring and summer were among the hottest and driest ever recorded in Bolgheri. In summer, the very high temperatures led to early ripening of the grapes, preventing them from reaching complete phenolic maturation. The best results were achieved in the vineyards growing in soils with high clay content. A period of good weather during harvesting, including normal night-day temperature swings, allowed the grapes to achieve a satisfactory ripeness.

TECHNICAL SHEET

Messorio 2003: Toscana IGT

First Vintage: 1994

Grape varieties: Merlot 100%

Vineyards: Contessine 1983, Puntone 1994, Vignone 1999

Training System: guyot

Yield: 800 gr per plant

Harvest period: 3rd week of August

Winemaking: fermentation and maceration for 21 days

Aging: 16 months in oak barriques

Bottling: June 2005

