

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 | 2006

HARVEST REPORTS

2006 featured a very even weather pattern. Following a quite cold and wet winter, spring was marked by warm and sunny days. Berry set was good, due to the little rainfall in June and July, and the veraison process was excellent, despite the lack of rainfall in August. Fortunately, temperatures never rose too high, which allowed the water supply to be sufficient for the optimal development of the grapes' aromatic and production potential.

TECHNICAL SHEET

Messorio 2006: Toscana IGT

First Vintage: 1994

Grape varieties: Merlot 100%

Vineyards: Contessine 1983, Puntone 1994, Casa Nuova 1998, Vignone 1999

Training System: guyot

Yield: 800 gr per plant

Harvest period: 1st and 2nd week of September

Winemaking: fermentation and maceration for 20 days

Aging: 16 months in new oak barriques

Bottling: July 2008

