

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 | 2001

HARVEST REPORTS

A mild winter throughout the first part of the year led to a very early budbreak. A major frost event (-3C) on the eve of Easter caused significant losses here and there, leading to a natural green harvesting process. Spring weather was quite cool, with temperatures rising in May. Summer within the norm, very hot from mid-August. Shots of cold air arrived, without rainfall, in early September, which slowed down the ripening process, in particular, of the Cabernet Franc grapes, helping them achieve a more than satisfactory ripeness.

TECHNICAL SHEET

Messorio 2001: 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: 1st week of September

Winemaking: fermentation and maceration for 25 days

Aging: 18 months in oak barriques

Bottling: July 2003

