

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 | 2013

HARVEST REPORTS

A vintage of the highest quality due to the year's special weather conditions and to a careful management of the vineyards. After a rainy winter season, spring weather was cool throughout late May, which slowed down the grapes' flowering and growth for about 10-15 days leading to uneven flowering and, consequently, to a lower grape yield. Temperatures began to rise around mid-July, with large night-day temperature variation. The veraison process got off to a slow start in late July. The slow and even ripening of the clusters led to perfect phenolic maturation and development of a great varietal character.

TECHNICAL SHEET

Messorio 2013: Toscana IGT

First Vintage: 1994

Grape varieties: Merlot 100%

Vineyards: Puntone 1993, Vignone 1999

Training System: guyot

Yield: 800 gr per plant

Harvest period: 2nd week of September

Winemaking: fermentation and maceration for 30 days, a part in steel tanks and a part in concrete

Aging: 20 months, 70% in new oak barriques and 30% in 2nd-use barriques

Bottling: July 10, 2015

