

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 | 2014

HARVEST REPORTS

It was a very challenging year, with cool temperatures and a great number of rainy days. Therefore, the vineyard work was aimed at protecting the vines and grapes from diseases: attentive and ongoing canopy management, careful green harvesting and exploiting the hours of sunlight and heat, this year's "missing ingredients", as efficiently as possible. Therefore, vineyard management operations, which usually end in mid-July, extended through the whole month of August. As far as the whites were concerned, because of the rainy and cool August weather, we did not reach optimal grape maturity (sugar and acid concentrations) and we had to harvest ahead of schedule to protect the grapes' sanitary state. Instead, harvesting of the red grapes was postponed in order to achieve the best ripeness possible. Despite the difficult year, we were fully satisfied with the results.

TECHNICAL SHEET

Messorio 2014: Toscana IGT

First Vintage: 1994

Grape varieties: Merlot 100%

Vineyards: Vignone 1999

Training System: guyot

Yield: 800 gr per plant

Harvest period: 2nd week of September

Winemaking: fermentation and maceration for 20 days, a part in steel tanks and a part in concrete

Aging: 18 months in new oak barriques

Bottling: August 5, 2016

