SCRIO

This deep, spicy red was first produced in 1994, and the inspiration for its creation was the desire to produce a 100% Syrah, one of Le Macchiole's favorite grapes. Rare and original and produced in very small quantities, Scrio quickly became a benchmark in Bolgheri. The name of the wine, inspired by a Tuscan expression that means "pure, candid, whole," perfectly describes its defining characteristics.

SCRIO | 1998

HARVEST REPORTS

A winter season with abundant rainfall and mild temperatures followed by a temperate and dry start to spring led to early budbreak and to an early start to the growth cycle, which then went back to normal with rainfall in May. June, which was very hot, sped up the growth cycle again. The months of July and August were very hot and sunny, with above-average temperatures. Ripening was performed about one week ahead of normal schedule.



TECHNICAL SHEET

Scrio 1998: Toscana IGT
First Vintage: 1994
Grape varieties: Syrah 100%
Vineyards: Contessine 1983, Puntone 1994
Training System: double cordon spur and guyot
Yield: 1200 gr per plant
Harvest period: 1st week of September
Winemaking: fermentatione and maceration for 20 days in steel tanks
Aging: 15 months in barriques
Bottling: May 2000