

LEMACCHIOLE

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 | 1999

HARVEST REPORTS

A very cold winter was followed by a rather rainy spring with above-average temperatures. This led to an early budbreak and flowering, followed by a rich berry set that brought a grape yield above all expectations. The summer season got off to a rainy start, which encouraged the vegetative balance. The hot temperatures and lack of rain that followed led to an early veraison process, one week ahead of schedule, although the bunches were quite homogeneous. It was necessary to perform green harvesting to lessen the overall fruit load. Ripening was performed in the best possible way because of the very normal weather conditions in September.

TECHNICAL SHEET

Scrio 1999: Toscana IGT

First Vintage: 1994

Grape varieties: Syrah 100%

Vineyards: Contessina 1983, Puntone 1994

Training System: double cordon spur and guyot

Yield: 600 gr per plant

Harvest period: 2nd week of September

Winemaking: fermentation and maceration for 20 days in steel tanks

Aging: 17 months in barriques

Bottling: February 2015

