

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 | 2005

HARVEST REPORTS

The winter season saw rather low temperatures and some snowfall. Excellent weather conditions in spring, with mild temperatures. Warm and sunny weather in June and July, with occasional rainfall, allowing for the veraison process to set in early. August, instead, was quite cold with average temperatures around 24°C and heavy rainfall in mid-August. Some rain in September as well, but the sea breeze dried the bunches up quickly. Owing to the good job done in the vineyards, we harvested ripe and healthy grapes with good polyphenolic potential.

TECHNICAL SHEET

Scrio 2005: Toscana IGT

First Vintage: 1994

Grape varieties: Syrah 100%

Vineyards: Casa Vecchia 1983, Puntone 1994, Madonnina 2002

Training System: double cordon spur and guyot

Yield: 1000 gr per plant

Harvest period: 3rd week of September

Winemaking: fermentation and maceration for 20 days in steel tanks

Aging: 16 months in new oak barriques

Bottling: July 2007

