

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 | 2006

HARVEST REPORTS

2006 featured a very even weather pattern. Following a quite cold and wet winter, spring was marked by warm and sunny days. Berry set was good, due to the little rainfall in June and July, and the veraison process was excellent, despite the lack of rainfall in August. Fortunately, temperatures never rose too high, which allowed the water supply to be sufficient for the optimal development of the grapes' aromatic and production potential.

TECHNICAL SHEET

Scrio 2006: 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: 1st week of September

Winemaking: fermentation and maceration for 20 days in steel tanks

Aging: 14 months in 2nd-use barriques

Bottling: July 2008

