

# LEMACCHIOLE

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## SCRIO

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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 | 2019

### HARVEST REPORTS

The 2019 can be summarized as a vintage with slow and very long ripening and with no excessive heat peaks. The beginning of the year was characterized by a winter with temperatures in line with the season, low rainfall, and a particularly dry climate, except for a slight spike in humidity towards the last week of January, conditions which led to poor development of green manure. The spring season was fluctuating, characterized by a particularly cold climate in the last two weeks of March, with a steady increase in temperatures throughout the month of April, which contributed to a slow and gradual sprout development. In May, low temperatures, and a substantial increase in rainfall, led to a sharp slowdown in the plants' vegetative development. A particularly hot and dry climate at the beginning of June, combined with the heavy rains of the previous month, contributed to a flourishing shoot development on the plants resulting in clusters that required repeated and targeted green management intervention for the entire summer period. The harvest period started slightly later than in previous years, with the harvest of white grapes in the fourth week of August and then continued with the Merlot grapes between the first and third week of September, along with the Syrah grapes, and concluded with the Cabernet Franc and Cabernet Sauvignon varieties between the fourth week of September and the first ten days of October.

### TECHNICAL SHEET

**Scrio 2019:** Toscana IGT

**First Vintage:** 1994

**Grape varieties:** 100% Syrah

**Vineyards:** Puntone 1994, Vignone 1999, Casavecchia 2016

**Training System:** double cordon spur, simple guyot and head-trained

**Yield:** 800 gr per plant

**Harvest period:** 2nd and 3rd week of September

**Winemaking:** fermentation and maceration for 25 days in steel and concrete tanks

**Aging:** 18 months in tonneaux, conical trunk cask, a small percentage in ceramic and cement

**Bottling:** August 12, 2021

