

LEMACCHIOLE

MESSORIO

First produced in 1994, Messorio started as a personal challenge with one of the most planted varieties not only in Bolgheri, but across the Tuscan coast and throughout the world: Merlot. From the start, the idea was to take the best bunches and transform them into an impactful wine with a big personality, staying as far away as possible from the more soft, predictable style that is often associated with Merlot and instead making a thoroughbred eager to win the race. The name "Messorio" refers to the wheat harvest, one of the most fundamental parts of the agricultural cycle

MESSORIO | 1995

HARVEST REPORTS

A year which can be described as cool, marked by a very long winter, a delayed start to spring and milder temperatures. The beginning of the summer season brought below-average temperatures which then soared in the months of August and September, which saw no rain. From mid-September on, weather conditions were ideal, leading to excellent ripening of the grapes.

TECHNICAL SHEET

Messorio 1995: Toscana IGT

First Vintage: 1994

Grape varieties: Merlot 100%

Vineyards: Contessine 1983

Training System: guyot

Yield: 800 gr per plant

Harvest period: 1st week of September

Winemaking: fermentation and maceration for 20 days

Aging: 18 months in new oak barriques

Bottling: March 1997

