

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 | 2004

HARVEST REPORTS

One of the steadiest weather patterns ever recorded. The winter season was marked by good rainfall and low temperatures, but nothing extreme. Steady rainfall again in spring, in particular, in April, but not torrential, alternating with sunshine. Even the summer season was quite normal without heatwaves. All this led to perfectly ripe grapes and, what matters the most, at the right time.

TECHNICAL SHEET

Messorio 2004: Toscana IGT
First Vintage: 1994
Grape varieties: Merlot 100%
Vineyards: Contessine 1983, Puntone 1994, Vignone 1999
Training System: guyot
Yield: 800 gr per plant
Harvest period: 1st and 2nd week of September
Winemaking: fermentation and maceration for 20 days
Aging: 16 months in new oak barriques
Bottling: July 2006

