

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 | 2007

HARVEST REPORTS

2007, on the whole, was a good year from the meteorological point of view. Winter was quite mild with enough rainfall. In late March, temperatures dropped below average for the time of the year, nearing zero degrees. As for the rest of the year, temperatures were never scorching hot and there were good swings in temperature variation between night and day. A year of abundant rainfall, very even from the phenological point of view, with all growth stages performed as per given schedule (budbreak on the second week of April, flowering on the third week of May, veraison on the third week of July) and harvesting pushed forward a few days (early September). Good grape quality from both the sanitary and ripening point of view.

TECHNICAL SHEET

Messorio 2007: Toscana IGT

First Vintage: 1994

Grape varieties: Merlot 100%

Vineyards: Contessine 1983, Puntone 1994, Casa Nuova 1998, Vignone 1999

Training System: guyot

Yield: 800 gr per plant

Harvest period: 1st week of September

Winemaking: fermentation and maceration for 20 days

Aging: 16 mesi in new oak barriques

Bottling: July 31, 2009

