

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 | 2008

HARVEST REPORTS

The winter season saw not extremely cold temperatures and well-distributed rainfall. A mild and normal spring. During the flowering stage, it rained non-stop for twenty days. In July, temperatures were quite high during the day, but with an excellent temperature variation during the night. The veraison process set in on the first week of August and ripening proceeded gradually and evenly. The various combinations of different weather conditions led to excellent ripeness of the grapes, allowing us to harvest perfectly on schedule.

TECHNICAL SHEET

Messorio 2008: Toscana IGT

First Vintage: 1994

Grape varieties: Merlot 100%

Vineyards: Puntone 1994, Vignone 1999

Training System: guyot

Yield: 800 gr per plant

Harvest period: 1st week of September

Winemaking: fermentation and maceration for 20 days, a part in steel tanks and a part in oak vats

Aging: 20 months, 75% in new oak barriques and 25% in 2nd-use barriques

Bottling: May 31, 2010

