

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 | 2018

HARVEST REPORTS

A winter with temperatures in the seasonal average range, rainfall which continued throughout the spring period and budbreak slightly late as compared with the previous year because of the below-average temperatures. The abundance of water and moisture in the soil, which had suffered from the previous year's drought, and the rising of temperatures in early May caused the buds to burst and grow quickly. The winter and spring rainfall and the high amount of humidity in the air contributed to a rapid growth of the plants, preventing the air circulation from reaching the foliage and, thus, creating the ideal conditions for the downy mildew to attack the vines and requiring an attentive and intense work on the plants to contain the disease. During the summer period, the soil was worked frequently and carefully in order to control excess soil moisture. In addition, the vines were frequently topped, allowing for more air circulation to reach the foliage. In mid-July, green harvesting was performed, lessening the overall fruit load and improving the quality of that which remained. Harvesting began on schedule, in step with the "ordinary" vintages, starting with the white grapes harvested over the third week of August and ending on the third and fourth week of September with the Cabernet Franc and Cabernet Sauvignon varieties, all of good and excellent quality.

TECHNICAL SHEET

Messorio 2018: Toscana IGT
First Vintage: 1994
Grape varieties: 100% Merlot
Vineyards: Puntone 1994, Vignone 1999
Training System: double cordon spur and single guyot
Yield: 800 gr per plant
Harvest period: 1st and 2nd week of September
Winemaking: fermentation and maceration for 25 days in concrete
Ageing: 18 months in new oak barriques
Bottling: July 22, 2020

