

LE MACCHIOLE

SCRIO

This deep, spicy red was first produced in 1994, and the inspiration for its creation was the desire to produce a 100% Syrah, one of Le Macchiole's favorite grapes. Rare and original and produced in very small quantities, Scrio quickly became a benchmark in Bolgheri. The name of the wine, inspired by a Tuscan expression that means "pure, candid, whole," perfectly describes its defining characteristics.

SCRIO | 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

Scrio 1995: Toscana IGT

First Vintage: 1994

Grape varieties: Syrah 100%

Vineyards: Contessine 1983

Training System: Double cordon spur and guyot

Yield: 1200 gr per plant

Harvest period: 2nd week of September

Winemaking: fermentation and maceration for 20 days in steel tanks

Aging: 16 months in barriques

Bottling: March 1997

