

# LEMACCHIOLE

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## SCRIO

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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 | 1997

### HARVEST REPORTS

A very warm and rainless spring affected the vines by causing an early budbreak. A drastic drop in temperatures around mid-April, however, stopped the growth of the shoots, bringing everything back to normal. From May on, temperatures rose and the summer months were marked by hot and dry weather which continued up to harvest time that began on the first week of September. Harvesting, although poor in terms of quantity, was extraordinary from the quality point of view.

### TECHNICAL SHEET

**Scrio 1997:** Toscana IGT

**First Vintage:** 1994

**Grape varieties:** Syrah 100%

**Vineyards:** Contessine 1983, Puntone 1994

**Training System:** double cordon spur and guyot

**Yield:** 1200 gr per plant

**Harvest period:** 1st week of September

**Winemaking:** fermentation and maceration for 20 days in steel tanks

**Aging:** 14 months in barriques

**Bottling:** July 1999

