

# 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 | 2000

### HARVEST REPORTS

The spring season was marked by excellent weather conditions, allowing for the plants' perfect vegeto-productive balance. The veraison process set in about ten days ahead of usual schedule (between late July and early August). Summer got off to a good start, but then temperatures soared into a scorching heatwave from mid-August through mid-September, bringing ripening and harvesting ten days ahead of normal.

### TECHNICAL SHEET

**Scrio 2000:** Toscana IGT

**First Vintage:** 1994

**Grape varieties:** Syrah 100%

**Vineyards:** Contessina 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:** 16 months in new oak barriques

**Bottling:** March 2002

