

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 | 2001

HARVEST REPORTS

A mild winter throughout the first part of the year led to a very early budbreak. A major frost event (-3C) on the eve of Easter caused significant losses here and there, leading to a natural green harvesting process. Spring weather was quite cool, with temperatures rising in May. Summer within the norm, very hot from mid-August. Shots of cold air arrived, without rainfall, in early September, which slowed down the ripening process, helping them achieve a more than satisfactory ripeness.

TECHNICAL SHEET

Scrio 2001: 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: last week of August

Winemaking: fermentation and maceration for 20 days in steel tanks

Aging: 18 months in new oak barriques

Bottling: July 2003

