

LEMACCHIOLE

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 | 2004

HARVEST REPORTS

One of the steadiest weather patterns ever recorded. The winter season was marked by good rainfall and low temperatures, but nothing extreme. Steady rainfall again in spring, in particular, in April, but not torrential, alternating with sunshine. Even the summer season was quite normal without heatwaves. All this led to perfectly ripe grapes and, what matters the most, at the right time.

TECHNICAL SHEET

Scrio 2004: 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: 3rd week of September

Winemaking: fermentation and maceration for 20 days in steel tanks

Aging: 16 months in new oak barriques

Bottling: July 2006

