

# 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 | 2008

### HARVEST REPORTS

The winter season saw not extremely cold temperatures and well-distributed rainfall. A mild and normal spring. During the flowering stage, it rained non-stop for twenty days. In July, temperatures were quite high during the day, but with an excellent temperature variation during the night. The veraison process set in on the first week of August and ripening proceeded gradually and evenly. The various combinations of different weather conditions led to excellent ripeness of the grapes, allowing us to harvest perfectly on schedule.

### TECHNICAL SHEET

**Scrio 2008:** Toscana IGT

**First Vintage:** 1994

**Grape varieties:** Syrah 100%

**Vineyards:** Puntone 1994, Madonnina 2002

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

**Yield:** 800 gr per plant

**Harvest period:** 3rd week of September

**Winemaking:** fermentation and maceration for 20 days 25% in open barriques and 75% in steel tanks

**Aging:** 14 months, 70% in new oak barriques and 30% in 2nd-use barriques

**Bottling:** May 07, 2010

