

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 | 2009

HARVEST REPORTS

A normal winter season and a cool and rainy start to spring followed by a long dry period. The hot early summer temperatures brought an early growth of the plants and the small difference between night and day temperatures led to a fast ripening of the early grape varieties in late August, whereas the Syrah and Cabernet Franc grapes were picked over the first two weeks of September.

TECHNICAL SHEET

Scrio 2009: 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: 1st week of September

Winemaking: fermentation and maceration for 20 days in steel tanks

Aging: 14 months, 75% in new oak barriques and 25% in 2nd-use barriques

Bottling: May 19, 2011

