

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 | 2010

HARVEST REPORTS

In 2010, the vineyards' balance and the cool weather conditions were decisive factors in the achievement of the results we had in mind. Each step required the greatest care and attention, in particular, harvest time. 2010 was marked by a late and gradual growth cycle, due mostly to a cold and rainy spring and summer with temperatures within the norm for the time of the year and little rainfall. Such an even weather pattern allowed us to harvest as we thought best. In fact, we deliberately postponed harvesting of all varieties by lightening the foliage to allow for more air circulation to reach the grapes and to achieve the optimal ripening and concentration level. The good weather at the end of the season contributed to the harvesting of grapes in excellent conditions with the right amount of polyphenols, sugar and acidity. The large night/day temperature swings helped the grapes preserve all their typical aromas and give the wines great complexity.

TECHNICAL SHEET

Scrio 2010: 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: 17 months, 75% in new oak barriques and 25% in 2nd-use barriques

Bottling: April 17, 2012

