

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 | 2011

HARVEST REPORTS

The weather of 2011 was quite variable. The winter season was rainy and the warm spring brought an early start to the growth cycle with a fast budbreak. The cooler temperatures in June and July, however, slowed down the process. Rain arrived at the right time, allowing the grapes to develop perfectly. A late-August heatwave sped up the ripening process again. The great care put into regulating fruit load on each plant allowed us to harvest perfectly healthy and ripe grapes, although slightly ahead of usual schedule. A new sorting area greatly improved and made the grape sorting process faster for each wine.

TECHNICAL SHEET

Scrio 2011: 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 in steel tanks

Aging: 20 months, 75% in new tonneaux and 25% in 2nd-use barriques

Bottling: July 17, 2013

