

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 | 2015

HARVEST REPORTS

Harvest 2015 is rightly ranked as one of the best ever. A mild winter season and rainfall in the average range. Excellent spring weather conditions: cold at first and then steady temperatures, large night/day temperature swings and good rainfall. In June, we had a taste of summer: high temperatures around 32 degrees and no rain at all. Good night/day temperature swings, with a night temperature of 20 degrees and soils which made good use of the water supply stored throughout 2014 and in the first three months of 2015. In July, typical summer temperature with night temperatures below average, steady breeze and lack of rainfall. Work in the vineyards focused on preserving the canopy's freshness, without topping the vines and by working the surface soil, before the veraison process set in. Atypical weather for August, fresher and steadier than usual with good rainfall (80 mm), which led to a slow and constant ripening of the perfectly healthy grapes. The season was completed with an ideal September: temperatures, night/day temperature swings, sunlight, rainfall, everything was perfectly balanced to allow the grapes to reach the best ripeness condition.

TECHNICAL SHEET

Scrio 2015: Toscana IGT

First Vintage: 1994

Grape varieties: Syrah 100%

Vineyards: Puntone 1994

Training System: double cordon spur

Yield: 800 gr per plant

Harvest period: 1st week of September

Winemaking: fermentation and maceration for 20 days in steel tanks

Aging: 16 months, 50% in new tonneaux and 50% in 2nd-use barriques

Bottling: August 10, 2017

