

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 | 2018

HARVEST REPORTS

A winter with temperatures in the seasonal average range, rainfall which continued throughout the spring period and budbreak slightly late as compared with the previous year because of the below-average temperatures. The abundance of water and moisture in the soil, which had suffered from the previous year's drought, and the rising of temperatures in early May caused the buds to burst and grow quickly. The winter and spring rainfall and the high amount of humidity in the air contributed to a rapid growth of the plants, preventing the air circulation from reaching the foliage and, thus, creating the ideal conditions for the downy mildew to attack the vines and requiring an attentive and intense work on the plants to contain the disease. During the summer period, the soil was worked frequently and carefully in order to control excess soil moisture. In addition, the vines were frequently topped, allowing for more air circulation to reach the foliage. In mid-July, green harvesting was performed, lessening the overall fruit load and improving the quality of that which remained. Harvesting began on schedule, in step with the "ordinary" vintages, starting with the white grapes harvested over the third week of August and ending on the third and fourth week of September with the Cabernet Franc and Cabernet Sauvignon varieties, all of good and excellent quality.

TECHNICAL SHEET

Scrio 2018: Toscana IGT

First Vintage: 1994

Grape varieties: 100% Syrah

Vineyards: Puntone 1994, Vignone 1999

Training System: double cordon spur and single guyot

Yield: 800 gr per plant

Harvest period: 1st and 2nd week of September

Winemaking: fermentation and maceration for 25 days in steel and concrete tankss

Aging: 16 months in new tonneaux and conical trunk cask plus a small percentage in ceramic

Bottling: July 23, 2020

