

# LEMACCHIOLE

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## SCRIO

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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 | 2020

### HARVEST REPORTS

The year started out with a mild winter followed by a brief period of cold weather and then a rapid rise in temperatures, leading to bud-break in the majority of the vineyards. Spring saw two frosts during the month of April, and then regular precipitations followed until the middle of June leading to abundant vegetative development. Temperatures were not excessively hot in summer but it was dry and windy up until harvest which was characterized by significant temperature variations between day and night and hot days with no rain, except for the last ten days of harvest when the first autumn rains began. The Merlot and Syrah harvests were irregular and included days in which nothing was harvested, between the first and third weeks of September. The harvest of Cabernet grapes, on the other hand, was more sudden, between the third and fourth weeks of September, thanks to the autumn rains.

### TECHNICAL SHEET

**Scrio 2020:** Toscana IGT

**First Vintage:** 1994

**Grape varieties:** 100% Syrah

**Vineyards:** Vignone 1999, Casavecchia 2016

**Training System:** simple guyot and head-trained

**Yield:** 900 gr per plant

**Harvest period:** 1st week of September

**Winemaking:** fermentation and maceration for 20 days in concrete tanks

**Aging:** 14 months in tonneaux, conical trunk cask, stoneware amphora

**Bottling:** August 16, 2022

