

LE MACCHIOLE

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 | 2022

HARVEST REPORTS

The year began with slightly higher than average temperatures and little rain, leading to a delay in pruning. Spring started with slightly lower temperatures than usual and a continued lack of rain. All of this meant that budding occurred much later than usual (almost four weeks later than normal vintages), starting during the first 10 days of April and continuing slowly, until the last significant rainfall at the beginning of May. From then on, the absence of precipitation together with a rapid rise in temperatures quickly led to flowering and fruit set. These two vegetative phases occurred so quickly that they effectively erased the delay of the spring budding phase. Veraison happened early, especially for Chardonnay and Sauvignon Blanc, but also, to a degree, in the case of Merlot. The lack of rainfall all summer influenced the size of the berries and brought about uneven ripening, making it very challenging to determine the right harvest period for each variety and necessitating a higher number of samples and a careful selection of the parcels in order to harvest the areas that were most homogenous in terms of ripening at the same time. The 2022 harvest will most certainly be remembered for how long it lasted. It started early, on August 9, with Chardonnay, and ended nearly a month and a half later, on September 22, with Cabernet Sauvignon, thanks to the onset of rain and falling temperatures starting in mid-August. The rainfall during that period in part saved the vintage, as it led to good yields and excellent ripening of all the red varieties.

TECHNICAL SHEET

Scrio 2022: Toscana IGT

First Vintage: 1994

Grape varieties: 100% Syrah

Vineyards: Vignone 1999, Casavecchia 2016

Training System: guyot and head-trained

Yield: 900 gr per plant

Harvest period: last week of August and first week of September

Winemaking: fermentation and maceration for 20 days in concrete tanks and stoneware amphora

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

Bottling: August 14, 2024

