



SCRIO 2023

Toscana, Italy

ABOUT LE MACCHIOLE

Le Macchiole can best be defined as the "Boutique Bolgheri." The winery is known for its spectacular single-varietal wines, and their signature grape varieties are Syrah, Merlot, and Cabernet Franc and work is always conducted with the priority being "the expression of the land." The winery continues to evolve in both the vineyards and in the cellar to allow the soil characteristics from this estate property to be the defining identity in the wines.

THE WINE

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.

TECHNICAL INFORMATION

VARIETY: 100% Syrah

VINEYARD: Two estate vineyards: Vignone (1999) and Casavecchia (2016). Simple guyot and head-trained, 900 grams per plant yield.

WINEMAKING: Fermentation and maceration for 20 days in concrete tanks and stoneware amphora.

VINTAGE: A hot, dry second half of summer accelerated ripening after a mild, irregular start. Downy mildew reduced yields, with Syrah harvested from the second week of September onward

AGING: 12 months in tonneaux, conical trunk cask, ceramic, and stoneware amphora.

ALC. BY VOL.: 14.5%

PRESS

98	95	95	94
Wine Enthusiast	Wine Spectator	Vinous	Wine Advocate

"This is like a garden after a light rain, with damp soil,herbs, tiny flowers popping up, and ripe fruit fallingfrom the tree—impossibly alive on the palate, dancing like a live wire, electric and buoyant. It's a mosaicon the mouthfeel, a million tiny pieces all put togetherperfectly. This wine has always been great, but 2023made my heart skip a beat."

-, Wine Enthusiast

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PACKAGE SPECS

PACK: 6x750ml C
CLOSURE: Cork
PALLET: 11x8 (88)
CASE DM.: 13x10x7 in
CASE WEIGHT: 21 lb
BTL DEPTH: 3 in
BTL HEIGHT: 13 in
BTL WEIGHT: 3.5 lbs

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