



LE MACCHIOLE

BOLGHERI

Scrio 2015

Toscana IGT

ESTATE

Le Macchiole can best be defined as the "Boutique Bolgheri." The estate is known above all for its single-variety wines, which have reached cult status among wine enthusiasts the world over. Le Macchiole was founded by two Bolgheri natives, Eugenio Campolmi and Cinzia Merli, who were among the pioneers of wine production in the region in the early 1980s together with Sassicaia and Ornellaia. In addition to its renowned single varieties, the winery is also celebrated for their polished, elegant, and sophisticated wines that are a result of extremely meticulous work in the vineyards.

WINE

Scrio was created to fulfill Eugenio Campolmi's wish to produce a wine that would best express his vision of Syrah, his favorite grape variety. As all Le Macchiole wines, Scrio has an original personality and stands apart from Syrah grown in France or anywhere else – it is an extraordinarily compelling meld of deep and velvety Mediterranean fruit with cool climate aromatics and detail. Given the extremely limited production, Scrio is decidedly a hidden gem. "Scrio" is a Tuscan word that translates to pure, genuine, and honest.

VINEYARD

Sourced from two vineyards: Puntone and Madonnina, from extremely restricted yields due to low vigor plants and green harvesting.

Vine Training: Double cordon spur and guyot.

Grape Variety: 100% Syrah

WINEMAKING

Fermentation: Maceration for 20 days in steel tanks.

Aging: 20 months in new tonneaux and 25% in 2nd-passage barriques.

Alcohol: 14%

VINTAGE

The 2015 vintage can be described as the most classic expression of the Bolgheri style, a wine of great character and complexity. Winter was mild with average rainfall and Spring saw steady temperatures with significant night/day temperature fluctuations and good rainfall. August temperatures were steadier than usual with good rainfall, which led to a slow and constant ripening of the perfectly healthy grapes. The season ended 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.



WINE ADVOCATE

"It's worth noting that the Scrio was not made in 2014, as Syrah did not reach the right maturity for the quality Le Macchiole looks for. The 2015 growing season wasn't much easier, with 15 days of extreme heat in July. August brought cooler weather, and so they tried to slow down the ripening process by doing very little green harvest. This vintage is marked by more pepper than fruit, but it's still a beautiful effort, and I see a lot of potential for aging this wine. The 2015 Scrio is made with a more reductive approach overall, and this vintage needs a year or two to open fully. Only 3,000 bottles were made."