

LEMACCHIOLE

PALEO ROSSO

First produced in 1989, this incredible wine is the symbol of the winery, and it truly epitomizes Bolgheri. At first, the wine was a classic Bordeaux blend but became a Cabernet Franc monovarietal in 2001; since then, it has been a huge success. The name "paleo" refers to a wild herb found on the Tuscan coast, and it symbolizes a strong local identity and the will to reach all goals.

PALEO ROSSO | 1989

HARVEST REPORTS

The summer of year 1989 was extremely droughty and dry. In the final ripening stage, heavy rainfall pushed harvesting schedule slightly forward. Despite the long hot summer, the grapes' color was not too intense, nor the sugar level too high, which allowed us to produce reasonably elegant wines.

TECHNICAL SHEET

Paleo Rosso 1989: Vino da Tavola

First Vintage: 1989

Grape varieties: Cabernet Sauvignon 90%, Sangiovese 10%

Vineyards: Contessine 1983

Training System: double cordon spur and single guyot

Yield: 1000 gr per plant

Harvest period: 2nd week of September

Winemaking: fermentation and maceration for 15 days in steel tanks

Aging: 20 months, in oak barriques

Bottling: April 1991

