

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 | 1992

HARVEST REPORTS

The harvest of 1992 was difficult, because of the spring season with normal temperatures but high humidity levels between May and June. The hot and dry summer led to a good growth cycle, but high humidity levels making a comeback shortly before harvesting time slowed down the beginning of harvest. Although the 1992 vintage is not considered to be of high quality in the rest of Tuscany, it gave some interesting results in the Bolgheri area.

TECHNICAL SHEET

Paleo Rosso 1992: 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: 1st week of September

Winemaking: fermentation and maceration for 16 days in steel tanks

Aging: 20 months in oak barriques

Bottling: March 1995

