

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 | 1993

HARVEST REPORTS

Spring delivered high temperatures and little rainfall which brought flowering ahead to mid-May. Summer continued on a warm trend, though not too hot, and led to optimum ripening of the grapes.

TECHNICAL SHEET

Paleo Rosso 1993: 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 20 days in steel tanks

Aging: 20 months in oak barriques

Bottling: May 1996

