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 | 1995

HARVEST REPORTS

A year which can be described as cool, marked by a very long winter, a delayed start to spring and milder temperatures. The beginning of the summer season brought below-average temperatures which then soared in the months of August and September, which saw no rain. From mid-September on, weather conditions were ideal, leading to excellent ripening of the grapes.

TECHNICAL SHEET

Paleo Rosso 1995: Bolgheri Rosso Superiore DOC

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: 3rd and 4th week of September

Winemaking: fermentation and maceration for 14 days in steel tanks

Aging: 20 months 100% in new oak barriques

Bottling: May 1998

