

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 | 1996

HARVEST REPORTS

A cool spring caused a late budbreak, but flowering and berry set proceeded normally. The summer season, which got off to a normal start, saw a change of weather around mid-August, with rainfall causing the ripening process to slow down. The warm September led to complete ripening of the grapes, but some rainy days forced us to delay harvesting.

TECHNICAL SHEET

Paleo Rosso 1996: Bolgheri Rosso Superiore DOC

First Vintage: 1989

Grape varieties: Cabernet Sauvignon 85%, Sangiovese 10%, Cabernet Franc 5%

Vineyards: Madonnina 1977, Contessine 1983

Training System: double cordon spur and single guyot

Yield: 1000 gr per plant

Harvest period: 4th week of September and 1st week of October

Winemaking: fermentation and maceration for 14 days in steel tanks

Aging: 22 months 100% in new oak barriques

Bottling: June 1998

