

# LEMACCHIOLE

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## PALEO ROSSO

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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 | 1999

#### HARVEST REPORTS

A very cold winter was followed by a rather rainy spring with above-average temperatures. This led to an early budbreak and flowering, followed by a rich berry set that brought a grape yield above all expectations. The summer season got off to a rainy start, which encouraged the vegetative balance. The hot temperatures and lack of rain that followed led to an early veraison process, one week ahead of schedule, although the bunches were quite homogeneous. It was necessary to perform green harvesting to lessen the overall fruit load. Ripening was performed in the best possible way because of the very normal weather conditions in September.

#### TECHNICAL SHEET

**Paleo Rosso 1999:** Bolgheri Rosso Superiore DOC

**First Vintage:** 1989

**Grape varieties:** 85% Cabernet Sauvignon, 15% Cabernet Franc

**Vineyards:** Madonnina 1977, Contessine 1983, Puntone 1994

**Training System:** double cordon spur and single guyot

**Yield:** 1000 gr per plant

**Harvest period:** 3rd week of September

**Winemaking:** fermentation and maceration for 16 days in steel tanks

**Aging:** 22 months 100% in new oak barriques

**Bottling:** May 2001

