

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 | 2000

HARVEST REPORTS

The spring season was marked by excellent weather conditions, allowing for the plants' perfect vegeto-productive balance. The veraison process set in about ten days ahead of usual schedule (between late July and early August). Summer got off to a good start, but then temperatures soared into a scorching heatwave from mid-August through mid-September, bringing ripening and harvesting ten days ahead of normal.

TECHNICAL SHEET

Paleo Rosso 2000: Bolgheri Rosso Superiore DOC

First Vintage: 1989

Grape varieties: 70% Cabernet Sauvignon, 30% Cabernet Franc

Vineyards: Madonnina 1977, Contessine 1983, Puntone 1994

Training System: double cordon spur and single guyot

Yield: 1000 gr per plant

Harvest period: 1st and 2nd week of September

Winemaking: fermentation and maceration for 20 days in steel tanks

Aging: 18 months 100% in new oak barriques

Bottling: August 2002

