

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 | 2001

HARVEST REPORTS

A mild winter throughout the first part of the year led to a very early budbreak. A major frost event (-3C) on the eve of Easter caused significant losses here and there, leading to a natural green harvesting process. Spring weather was quite cool, with temperatures rising in May. Summer within the norm, very hot from mid-August. Shots of cold air arrived, without rainfall, in early September, which slowed down the ripening process, in particular, of the Cabernet Franc grapes, helping them achieve a more than satisfactory ripeness.

TECHNICAL SHEET

Paleo Rosso 2001: Toscana IGT

First Vintage: 1989

Grape varieties: Cabernet Franc 100%

Vineyards: Contessine 1983, Puntone 1994

Training System: double cordon spur and single guyot

Yield: 800 gr per plant

Harvest period: 1st week of September

Winemaking: fermentation and maceration for 25 days in steel tanks

Aging: 16 months 100% in new oak barriques

Bottling: July 2003

