

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 | 2003

HARVEST REPORTS

The 2003 weather conditions were extreme and exceptional. Following a very wet and cold 2002 autumn and winter, spring and summer were among the hottest and driest ever recorded in Bolgheri. In summer, the very high temperatures led to early ripening of the grapes, preventing them from reaching complete phenolic maturation. The best results were achieved in the vineyards growing in soils with high clay content. A period of good weather during harvesting, including normal night-day temperature swings, allowed the grapes to achieve a satisfactory ripeness.

TECHNICAL SHEET

Paleo Rosso 2003: Toscana IGT

First Vintage: 1989

Grape varieties: Cabernet Franc 100%

Vineyards: Contessine 1983, Puntone 1994, Casa Nuova 1998, Vignone 1999

Training System: double cordon spur and single guyot

Yield: 800 gr per plant

Harvest period: 1st week of September

Winemaking: fermentation and maceration for 21 days in steel tanks

Aging: 18 months 100% in new oak barriques

Bottling: June 2005

