

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 | 2004

HARVEST REPORTS

One of the steadiest weather patterns ever recorded. The winter season was marked by good rainfall and low temperatures, but nothing extreme. Steady rainfall again in spring, in particular, in April, but not torrential, alternating with sunshine. Even the summer season was quite normal without heatwaves. All this led to perfectly ripe grapes and, what matters the most, at the right time.

TECHNICAL SHEET

Paleo Rosso 2004: 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: 3rd week of September

Winemaking: fermentation and maceration for 20 days in steel tanks

Aging: 16 months 100% in new oak barriques

Bottling: July 2006

