

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 | 2006

HARVEST REPORTS

2006 featured a very even weather pattern. Following a quite cold and wet winter, spring was marked by warm and sunny days. Berry set was good, due to the little rainfall in June and July, and the veraison process was excellent, despite the lack of rainfall in August. Fortunately, temperatures never rose too high, which allowed the water supply to be sufficient for the optimal development of the grapes' aromatic and production potential.

TECHNICAL SHEET

Paleo Rosso 2006: Toscana IGT

First Vintage: 1989

Grape varieties: Cabernet Franc 100%

Vineyards: Puntone 1994, Casa Nuova 1998, Vignone 1999

Training System: double cordon spur and single guyot

Yield: 800 gr per plant

Harvest period: 1st and 2nd week of September

Winemaking: fermentation and maceration for 20 days in steel tanks

Aging: 14 months 100% in new oak barriques

Bottling: April 2009

