

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 | 2007

HARVEST REPORTS

2007, on the whole, was a good year from the meteorological point of view. Winter was quite mild with enough rainfall. In late March, temperatures dropped below average for the time of the year, nearing zero degrees. As for the rest of the year, temperatures were never scorching hot and there were good swings in temperature variation between night and day. A year of abundant rainfall, very even from the phenological point of view, with all growth stages performed as per given schedule (budbreak on the second week of April, flowering on the third week of May, veraison on the third week of July) and harvesting pushed forward a few days (early September). Good grape quality from both the sanitary and ripening point of view.

TECHNICAL SHEET

Paleo Rosso 2007: 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: 2nd and 3rd week of September

Winemaking: fermentation and maceration for 20 days in steel tanks

Aging: 14 months 100% in new oak barriques

Bottling: July 28, 2009

