

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 | 2009

HARVEST REPORTS

A normal winter season and a cool and rainy start to spring followed by a long dry period. The hot early summer temperatures brought an early growth of the plants and the small difference between night and day temperatures led to a fast ripening of the early grape varieties in late August, whereas the Syrah and Cabernet Franc grapes were picked over the first two weeks of September.

TECHNICAL SHEET

Paleo Rosso 2009: 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: 700 gr per plant

Harvest period: 1st and 2nd week of September

Winemaking: fermentation and maceration for 20 days in steel tanks and concrete tanks

Aging: 14 months, 75% in new oak barriques and 25% in 2nd-use barriques

Bottling: June 08, 2011

