

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 | 2010

HARVEST REPORTS

In 2010, the vineyards' balance and the cool weather conditions were decisive factors in the achievement of the results we had in mind. Each step required the greatest care and attention, in particular, harvest time. 2010 was marked by a late and gradual growth cycle, due mostly to a cold and rainy spring and summer with temperatures within the norm for the time of the year and little rainfall. Such an even weather pattern allowed us to harvest as we thought best. In fact, we deliberately postponed harvesting of all varieties by lightening the foliage to allow for more air circulation to reach the grapes and to achieve the optimal ripening and concentration level. The good weather at the end of the season contributed to the harvesting of grapes in excellent conditions with the right amount of polyphenols, sugar and acidity. The large night/day temperature swings helped the grapes preserve all their typical aromas and give the wines great complexity.

TECHNICAL SHEET

Paleo Rosso 2010: 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: April 13, 2012

