

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 | 2016

HARVEST REPORTS

2016 was definitely one of the smoothest years of the past decade. No extreme weather conditions at all and rain seemed to fall when the vines most needed it: abundant in March, normal in May and June, heavy in late July and warm and sunny weather from August to mid-September. Optimum temperatures as well: a mild late winter season which was cause for concern, but then the basically cool spring slowed down the plants growth cycle that benefited from the warm but not scorching summer, with large night-day temperature swings. Vineyard canopy management aimed at lightening the foliage by removing the secondary shoots if necessary and extending the non-topped areas by performing the so-called accapannatura (long shoots twisted on the top wires) to leave the plant free to grow while preventing the excessive production of side shoots. The soils were repeatedly worked to balance the heat/humidity relationship in order to make the flowering and berry set stages easier. The growth of the bunches proceeded at a regular pace, the production was excellent and the ripeness perfect.

TECHNICAL SHEET

Paleo Rosso 2016: Toscana IGT

First Vintage: 1989

Grape varieties: 100% Cabernet Franc

Vineyards: Puntone 1994, Casa Nuova 1998, Vignone 1999

Training System: double cordon spur and single guyot

Yield: 800 gr per plant

Harvest period: 4th week of September

Winemaking: fermentation and maceration for 30 days in concrete tanks

Aging: 19 months in new oak barriques

Bottling: July 30, 2018

