

# LEMACCHIOLE

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## PALEO ROSSO

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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 | 2017

#### HARVEST REPORTS

2017 was definitely a dry and droughty year, with little rainfall and very low humidity levels. The winter season saw very little, if any, rainfall and above-average temperatures. A dry and variable spring weather followed: in March, the above-normal temperatures led to a fast budbreak and growth of the buds, and in April the temperatures slightly dropped, making us even fear for frost for two consecutive nights on the second week of the month. On the first week of May, we saw the last rain before harvest time. Temperatures rose again over the following months and remained steady throughout the whole pre-harvest period. Because of such unusual weather conditions, we focused on two main vineyard practices: little working of the soil, in order to preserve the soil's moisture, and careful canopy management, including twisting the long shoots on the top wires and removing the secondary shoots, to maintain good foliage density on the vine. During summer 2017, we also had to resort to the use of irrigation systems, both overhead irrigation during the night (in order to lower the high air temperature around the plants) and surface irrigation during the day. Irrigation operations were repeated non-stop from late June through late August. Harvesting was performed ahead of schedule, as compared with the previous year, giving nonetheless surprising results in terms of freshness and elegance.

#### TECHNICAL SHEET

**Paleo Rosso 2017:** Toscana IGT

**First Vintage:** 1989

**Grape varieties:** 100% Cabernet Franc

**Vineyards:** Puntone 1994, Casa Nuova 1998-2013, 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 concrete tanks

**Aging:** 18 months in new oak barriques

**Bottling:** August 8, 2019

