

# 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 | 2019

#### HARVEST REPORTS

The 2019 can be summarized as a vintage with slow and very long ripening and with no excessive heat peaks. The beginning of the year was characterized by a winter with temperatures in line with the season, low rainfall, and a particularly dry climate, except for a slight spike in humidity towards the last week of January, conditions which led to poor development of green manure. The spring season was fluctuating, characterized by a particularly cold climate in the last two weeks of March, with a steady increase in temperatures throughout the month of April, which contributed to a slow and gradual sprout development. In May, low temperatures, and a substantial increase in rainfall, led to a sharp slowdown in the plants' vegetative development. A particularly hot and dry climate at the beginning of June, combined with the heavy rains of the previous month, contributed to a flourishing shoot development on the plants resulting in clusters that required repeated and targeted green management intervention for the entire summer period. The harvest period started slightly later than in previous years, with the harvest of white grapes in the fourth week of August and then continued with the Merlot grapes between the first and third week of September, along with the Syrah grapes, and concluded with the Cabernet Franc and Cabernet Sauvignon varieties between the fourth week of September and the first ten days of October.

#### TECHNICAL SHEET

**Paleo Rosso 2019:** Toscana IGT

**First Vintage:** 1989

**Grape varieties:** 100% Cabernet Franc

**Vineyards:** Casa Nuova 1998-2013, Vignone 1999, Ulivino 2016

**Training System:** simple guyot

**Yield:** 800 gr per plant

**Harvest period:** 4th week of September and 1st of October

**Winemaking:** fermentation and maceration for 30 days in concrete tanks

**Aging:** 20 months in new oak barrel

**Bottling:** August 5, 2021

