

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 | 1990

HARVEST REPORTS

The year got off to a smooth start with winter temperatures within the normal range. Spring weather was also quite favorable, including the rainfall, which is typical of the area this time of the year. The month of July was extremely hot, rainless and followed by moderate rainfall during the month of August. Temperatures rose during the final stages of ripening. These weather conditions led to the production of intensely colored and aromatic grapes with high sugar content. The slightly early ripening pushed harvest ahead of usual schedule.

TECHNICAL SHEET

Paleo Rosso 1990: Vino da Tavola

First Vintage: 1989

Grape varieties: Cabernet Sauvignon 90%, Sangiovese 10%

Vineyards: Contessine 1983

Training System: double cordon spur and single guyot

Yield: 1000 gr per plant

Harvest period: 2nd week of September

Winemaking: fermentation and maceration for 15 days in steel tanks

Aging: 20 months in oak barriques

Bottling: June 1992

