

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 | 1994

HARVEST REPORTS

The beginning of spring was marked by abundant rainfall, in particular, in April and May, and below-average temperatures. Summer, in the months of June and July, did not see a lot of rainfall. Temperatures were very high in August. Despite the scorching hot, our vines developed excellently and provided a good yield, owing also to the water supply stored over the spring months.

TECHNICAL SHEET

Paleo Rosso 1994: Bolgheri Rosso Superiore DOC

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 14 days in steel tanks

Aging: 20 months 100% in new oak barriques

Bottling: January 1997

