

# 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 | 2000

#### HARVEST REPORTS

The spring season was marked by excellent weather conditions, allowing for the plants' perfect vegeto-productive balance. The veraison process set in about ten days ahead of usual schedule (between late July and early August). Summer got off to a good start, but then temperatures soared into a scorching heatwave from mid-August through mid-September, bringing ripening and harvesting ten days ahead of normal.

#### TECHNICAL SHEET

**Paleo Rosso 2000:** Bolgheri Rosso Superiore DOC

**First Vintage:** 1989

**Grape varieties:** 70% Cabernet Sauvignon, 30% Cabernet Franc

**Vineyards:** Madonnina 1977, Contessine 1983, Puntone 1994

**Training System:** double cordon spur and single guyot

**Yield:** 1000 gr per plant

**Harvest period:** 1st and 2nd week of September

**Winemaking:** fermentation and maceration for 20 days in steel tanks

**Aging:** 18 months 100% in new oak barriques

**Bottling:** August 2002

