

# 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 | 2001

#### HARVEST REPORTS

A mild winter throughout the first part of the year led to a very early budbreak. A major frost event (-3C) on the eve of Easter caused significant losses here and there, leading to a natural green harvesting process. Spring weather was quite cool, with temperatures rising in May. Summer within the norm, very hot from mid-August. Shots of cold air arrived, without rainfall, in early September, which slowed down the ripening process, in particular, of the Cabernet Franc grapes, helping them achieve a more than satisfactory ripeness.

#### TECHNICAL SHEET

**Paleo Rosso 2001:** Toscana IGT

**First Vintage:** 1989

**Grape varieties:** Cabernet Franc 100%

**Vineyards:** Contessine 1983, Puntone 1994

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

**Yield:** 800 gr per plant

**Harvest period:** 1st week of September

**Winemaking:** fermentation and maceration for 25 days in steel tanks

**Aging:** 16 months 100% in new oak barriques

**Bottling:** July 2003

