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.

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HARVEST REPORTS

Spring was marked by slightly above-average temperatures and heavy rainfall. It rained non-stop from July on, with below-average temperatures. During harvesting, weather conditions were quite changeable, with only one period of steady good weather during which we harvested some fairly ripe grapes, but then the rain took over again preventing all grapes from achieving perfect ripeness. Harvest 2002 was one of the most challenging of the decade.



TECHNICAL SHEET

Paleo Rosso 2002: Toscana IGT
First Vintage: 1989
Grape varieties: Cabernet Franc 100%
Vineyards: Contessine 1983, Puntone 1994, Casa Nuova 1998, Vignone 1999
Training System: double cordon spur and single guyot
Yield: 800 gr per plant
Harvest period: 1st and 2nd week of September
Winemaking: fermentation and maceration for 25 days in steel tanks
Aging: 18 months 100% in new oak barriques
Bottling: November 2004