

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 | 2005

HARVEST REPORTS

The winter season saw rather low temperatures and some snowfall. Excellent weather conditions in spring, with mild temperatures. Warm and sunny weather in June and July, with occasional rainfall, allowing for the veraison process to set in early. August, instead, was quite cold with average temperatures around 24 C and heavy rainfall in mid-August. Some rain in September as well, but the sea breeze dried the bunches up quickly. Owing to the good job done in the vineyards, we harvested ripe and healthy grapes with good polyphenolic potential.

TECHNICAL SHEET

Paleo Rosso 2005: 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: 3rd week of September

Winemaking: fermentation and maceration for 20 days in steel tanks

Aging: 14 months 100% in new oak barriques

Bottling: July 2007

