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 | 2008

HARVEST REPORTS

The winter season saw not extremely cold temperatures and well-distributed rainfall. A mild and normal spring. During the flowering stage, it rained non-stop for twenty days. In July, temperatures were quite high during the day, but with an excellent temperature variation during the night. The veraison process set in on the first week of August and ripening proceeded gradually and evenly. The various combinations of different weather conditions led to excellent ripeness of the grapes, allowing us to harvest perfectly on schedule.



TECHNICAL SHEET

Paleo Rosso 2008: Toscana IGT
First Vintage: 1989
Grape varieties: Cabernet Franc 100%
Vineyards: Puntone 1994, Casa Nuova 1998, Vignone 1999
Training System: double cordon spur and single guyot
Yield: 700 gr per plant
Harvest period: 2nd and 3rd week of September
Winemaking: fermentation and maceration for 20 days in steel tanks and concrete tanks
Aging: 14 months, 75% in new oak barriques and 25% in 2nd-use barriques
Bottling: May 06, 2010