

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 | 2013

HARVEST REPORTS

A vintage of the highest quality due to the year's special weather conditions and to a careful management of the vineyards. After a rainy winter season, spring weather was cool throughout late May, which slowed down the grapes' flowering and growth for about 10 - 15 days leading to uneven flowering and, consequently, to a lower grape yield. Temperatures began to rise around mid-July, with large night-day temperature variation. The veraison process got off to a slow start in late July. The slow and even ripening of the clusters led to perfect phenolic maturation and development of a great varietal character.

TECHNICAL SHEET

Paleo Rosso 2013: 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: 800 gr per plant

Harvest period: 3rd and 4th week of September

Winemaking: fermentation and maceration for 30 days in concrete tanks

Aging: 20 months, 70% in new oak barriques and 30% in 2nd-use barriques

Bottling: July 11, 2015

