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 | 2014

HARVEST REPORTS

It was a very challenging year, with cool temperatures and a great number of rainy days. Therefore, the vineyard work was aimed at protecting the vines and grapes from diseases: attentive and ongoing canopy management, careful green harvesting and exploiting the hours of sunlight and heat, this year's "missing ingredients", as efficiently as possible. Therefore, vineyard management operations, which usually end in mid-July, extended through the whole month of August. As far as the whites were concerned, because of the rainy and cool August weather, we did not reach optimal grape maturity (sugar and acid concentrations) and we had to harvest ahead of schedule to protect the grapes' sanitary state. Instead, harvesting of the red grapes was postponed in order to achieve the best ripeness possible. Despite the difficult year, we were fully satisfied with the results.



TECHNICAL SHEET

Paleo Rosso 2014: Toscana IGT
First Vintage: 1989
Grape varieties: Cabernet Franc 100%
Vineyards: 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 20 days in concrete tanks
Aging: 18 months, 75% in new oak barriques and 25% in 2nd-use barriques
Bottling: August 05, 2016