

# LEMACCHIOLE

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## PALEO ROSSO

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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 | 2015

#### HARVEST REPORTS

Harvest 2015 is rightly ranked as one of the best ever. A mild winter season and rainfall in the average range. Excellent spring weather conditions: cold at first and then steady temperatures, large night/day temperature swings and good rainfall. In June, we had a taste of summer: high temperatures around 32 degrees and no rain at all. Good night/day temperature swings, with a night temperature of 20 degrees and soils which made good use of the water supply stored throughout 2014 and in the first three months of 2015. In July, typical summer temperature with night temperatures below average, steady breeze and lack of rainfall. Work in the vineyards focused on preserving the canopy's freshness, without topping the vines and by working the surface soil, before the veraison process set in. Atypical weather for August, fresher and steadier than usual with good rainfall (80 mm), which led to a slow and constant ripening of the perfectly healthy grapes. The season was completed with an ideal September: temperatures, night/day temperature swings, sunlight, rainfall, everything was perfectly balanced to allow the grapes to reach the best ripeness condition.

#### TECHNICAL SHEET

**Paleo Rosso 2015:** Toscana IGT

**First Vintage:** 1989

**Grape varieties:** Cabernet Franc 100%

**Vineyards:** Puntone 1994, Casa Nuova 1998 e 2009, 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 25 days in concrete tanks

**Aging:** 18 months, 100% in new oak barriques

**Bottling:** July 28, 2017

