

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 | 2020

HARVEST REPORTS

The year started out with a mild winter followed by a brief period of cold weather and then a rapid rise in temperatures, leading to bud-break in the majority of the vineyards. Spring saw two frosts during the month of April, and then regular precipitations followed until the middle of June leading to abundant vegetative development. Temperatures were not excessively hot in summer but it was dry and windy up until harvest which was characterized by significant temperature variations between day and night and hot days with no rain, except for the last ten days of harvest when the first autumn rains began. The Merlot and Syrah harvests were irregular and included days in which nothing was harvested, between the first and third weeks of September. The harvest of Cabernet grapes, on the other hand, was more sudden, between the third and fourth weeks of September, thanks to the autumn rains

TECHNICAL SHEET

Paleo Rosso 2020: Toscana IGT

First Vintage: 1989

Grape varieties: 100% Cabernet Franc

Vineyards: Casa Nuova 1998-2013, Vignone 1999, Ulivino 2016

Training System: simple guyot

Yield: 800 gr per plant

Harvest period: 2nd and 3rd week of September

Winemaking: fermentation and maceration for 20 days in concrete tanks

Aging: 16 months in new oak barrel and stoneware amphora

Bottling: August 3, 2022

