

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 | 1991

HARVEST REPORTS

The year was marked by a cool and rainy spring season, followed by an extremely droughty and dry summer. The abundant rainfall on the last week of September made the harvesting of the Cabernet Sauvignon grapes quite challenging.

TECHNICAL SHEET

Paleo Rosso 1991: Vino da Tavola

First Vintage: 1989

Grape varieties: Cabernet Sauvignon 90%, Sangiovese 10%

Vineyards: Contessine 1983

Training System: double cordon spur and single guyot

Yield: 1000 gr per plant

Harvest period: 2nd week of September

Winemaking: fermentation and maceration for 15 days in steel tanks

Aging: 22 months in oak barriques

Bottling: March 1993

