

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 | 1997

HARVEST REPORTS

A very warm and rainless spring affected the vines by causing an early budbreak. A drastic drop in temperatures around mid-April, however, stopped the growth of the shoots, bringing everything back to normal. From May on, temperatures rose and the summer months were marked by hot and dry weather which continued up to harvest time that began on the first week of September. Harvesting, although poor in terms of quantity, was extraordinary from the quality point of view.

TECHNICAL SHEET

Paleo Rosso 1997: Bolgheri Rosso Superiore DOC

First Vintage: 1989

Grape varieties: Cabernet Sauvignon 95%, Sangiovese 5%

Vineyards: Contessine 1983, Puntone 1994

Training System: double cordon spur and single guyot

Yield: 1000 gr per plant

Harvest period: 2nd week of September

Winemaking: fermentation and maceration for 16 days in steel tanks

Aging: 18 months 100% in new oak barriques

Bottling: March 1999

