

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 | 2011

HARVEST REPORTS

The weather of 2011 was quite variable. The winter season was rainy and the warm spring brought an early start to the growth cycle with a fast budbreak. The cooler temperatures in June and July, however, slowed down the process. Rain arrived at the right time, allowing the grapes to develop perfectly. A late-August heatwave sped up the ripening process again. The great care put into regulating fruit load on each plant allowed us to harvest perfectly healthy and ripe grapes, although slightly ahead of usual schedule. A new sorting area greatly improved and made the grape sorting process faster for each wine.

TECHNICAL SHEET

Paleo Rosso 2011: Toscana IGT

First Vintage: 1989

Grape varieties: Cabernet Franc 100%

Vineyards: Puntone 1994, Casa Nuova 1998, Vignone 1999

Training System: double cordon spur and single guyot

Yield: 800 gr per plant

Harvest period: 2nd and 3rd week of September

Winemaking: fermentation and maceration for 20 days in steel tanks and concrete tanks

Aging: 20 months, 75% in new oak barriques and 25% in 2nd-use barriques

Bottling: July 10, 2013

