

# LEMACCHIOLE

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## PALEO BIANCO

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Le Macchiole doesn't just produce great reds; in fact, Paleo's alter ego, Paleo Bianco, hit the scene in 1991. It is produced in extremely small quantities, made with Chardonnay and a bit of Sauvignon Blanc. Its strong Mediterranean character boasts equal parts intensity, flavor, and depth. This is a wine that surprises, especially in terms of its ability to age.

### PALEO BIANCO | 2017

#### HARVEST REPORTS

2017 was definitely a dry and droughty year, with little rainfall and very low humidity levels. The winter season saw very little, if any, rainfall and above-average temperatures. A dry and variable spring weather followed: in March, the above-normal temperatures led to a fast budbreak and growth of the buds, and in April the temperatures slightly dropped, making us even fear for frost for two consecutive nights on the second week of the month. On the first week of May, we saw the last rain before harvest time. Temperatures rose again over the following months and remained steady throughout the whole pre-harvest period. Because of such unusual weather conditions, we focused on two main vineyard practices: little working of the soil, in order to preserve the soil's moisture, and careful canopy management, including twisting the long shoots on the top wires and removing the secondary shoots, to maintain good foliage density on the vine. During summer 2017, we also had to resort to the use of irrigation systems, both overhead irrigation during the night (in order to lower the high air temperature around the plants) and surface irrigation during the day. Irrigation operations were repeated non-stop from late June through late August. Harvesting was performed ahead of schedule, as compared with the previous year, giving nonetheless surprising results in terms of freshness and elegance.

#### TECHNICAL SHEET

**Paleo Bianco 2017:** Toscana IGT

**First Vintage:** 1991

**Grape varieties:** Chardonnay 70%, Sauvignon Blanc 30%

**Vineyards:** Casa Nuova 2009

**Training System:** single guyot

**Yield:** 1200 gr per plant

**Harvest period:** 3rd week of August

**Winemaking:** 10 days in oak barriques

**Ageing:** 7 months, 20% in new oak barriques and tonneaux, 80% in 2nd, 3rd and 4th - use barriques and tonneaux

**Bottling:** May 02, 2018

