

LEMACCHIOLE

PALEO BIANCO

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 | 2019

HARVEST REPORTS

The 2019 can be summarized as a vintage with slow and very long ripening and with no excessive heat peaks. The beginning of the year was characterized by a winter with temperatures in line with the season, low rainfall, and a particularly dry climate, except for a slight spike in humidity towards the last week of January, conditions which led to poor development of green manure. The spring season was fluctuating, characterized by a particularly cold climate in the last two weeks of March, with a steady increase in temperatures throughout the month of April, which contributed to a slow and gradual sprout development. In May, low temperatures, and a substantial increase in rainfall, led to a sharp slowdown in the plants' vegetative development. A particularly hot and dry climate at the beginning of June, combined with the heavy rains of the previous month, contributed to a flourishing shoot development on the plants resulting in clusters that required repeated and targeted green management intervention for the entire summer period. The harvest period started slightly later than in previous years, with the harvest of white grapes in the fourth week of August and then continued with the Merlot grapes between the first and third week of September, along with the Syrah grapes, and concluded with the Cabernet Franc and Cabernet Sauvignon varieties between the fourth week of September and the first ten days of October.

TECHNICAL SHEET

Paleo Bianco 2019: Toscana IGT

First Vintage: 1991

Grape varieties: Chardonnay 80%, Sauvignon Blanc 20%

Vineyards: Casa Nuova 2009, Ulivino 2016

Training System: single guyot

Yield: 1200 gr per plant

Harvest period: 3rd week of August

Winemaking: 10 days in oak barriques

Aging: 7 months, 20% in new oak barriques and tonneaux, 70% in second, third and fourth passage barriques and tonneaux, 10% steel tank

Bottling: May 18, 2018

