

PALEO BIANCO



The first Paleo Bianco vintage was released in 1991, a very small production mostly for local restaurant use. Today, Paleo Bianco is an original blend of Chardonnay and Sauvignon grapes, yet featuring a Mediterranean character and good balance.

Paleo Bianco pairs wonderfully with fish-based dishes, while it can still benefit from medium-long bottle ageing.

Paleo Bianco 2016: IGT Toscana

First Vintage: 1991

Grape varieties: 90% Chardonnay and 10% Sauvignon Blanc

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, 30% in new oak barriques and tonneaux, 70% in 2nd, 3rd and 4th -use barriques and tonneaux

Bottling: March 30, 2017

Total Production: 3.210 Bottles