

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 | 2024

HARVEST REPORTS

Winter began with above-average temperatures and limited rainfall until the end of February. Spring, on the other hand, brought climatic conditions more in line with the season, allowing the first Chardonnay and Merlot buds to develop regularly. Between late March and mid-April, warmer temperatures favored the budbreak of Cabernet, aligning its development with that of the earlier-budding varieties. Heat and rainfall both intensified in May, stimulating strong vegetative growth. From June until the first half of September, the climate remained stable, with high temperatures that were nonetheless within normal range and an almost total absence of precipitation. Despite the dry summer, the vines maintained their strength thanks to the water accumulated in the soil during spring. Although the dense foliage and heavy morning dew created favorable conditions for the onset of downy mildew (*Plasmopara viticola*), flowering and fruit set occurred without any issues, resulting in very positive outcomes. Rising temperatures during the final ripening phase slowed the activity of the vines, leading to significant differences in ripening times among the different varieties. Chardonnay matured rapidly, requiring a slightly earlier harvest to preserve optimal acidity. Merlot showed more variable behavior, with lower yields and a less uniform harvest, while Syrah demonstrated more consistent development and higher yields. The Cabernets - particularly Cabernet Franc - reached maturity within their usual harvest window, between the third week of September and the first week of October, with higher yields than previous vintages.

TECHNICAL SHEET

Paleo Bianco 2024: Toscana IGT

First Vintage: 1991

Grape varieties: chardonnay e sauvignon blanc

Vineyards: Casa Nuova 2009, Ulivino 2016

Training System: guyot

Yield: 1200 ge per plant

Harvest period: third week of August

Winemaking: 10 days in oak barrel and steel

Aging: 8 months, 10% new oak barrel and tonneaux, 70% second, third and forth passage barrel and tonneaux, 20% Tava anphora

Bottling: June 10, 2025

