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 | 2022

HARVEST REPORTS

The year began with slightly higher than average temperatures and little rain, leading to a delay in pruning. Spring started with slightly lower temperatures than usual and a continued lack of rain. All of this meant that budding occurred much later than usual (almost four weeks later than normal vintages), starting during the first 10 days of April and continuing slowly, until the last significant rainfall at the beginning of May. From then on, the absence of precipitation together with a rapid rise in temperatures quickly led to flowering and fruit set. These two vegetative phases occurred so quickly that they effectively erased the delay of the spring budding phase. Veraison happened early, especially for Chardonnay and Sauvignon Blanc, but also, to a degree, in the case of Merlot. The lack of rainfall all summer influenced the size of the berries and brought about uneven ripening, making it very challenging to determine the right harvest period for each variety and necessitating a higher number of samples and a careful selection of the parcels in order to harvest the areas that were most homogenous in terms of ripening at the same time. The 2022 harvest will most certainly be remembered for how long it lasted. It started early, on August 9, with Chardonnay, and ended nearly a month and a half later, on September 22, with Cabernet Sauvignon, thanks to the onset of rain and falling temperatures starting in mid-August. The rainfall during that period in part saved the vintage, as it led to good yields and excellent ripening of all the red varieties.

TECHNICAL SHEET

Paleo Bianco 2022: Toscana IGT
First Vintage: 1991
Grape varieties: 70% Chardonnay, 30% Sauvignon Blanc
Vineyards: Casa Nuova 2009, Ulivino 2016
Training System: simple guyot
Yield: 1200 gr per plant
Harvest period: 2nd week of August
Winemaking: 10 days in oak barrel
Aging: 8 months, 10% in new oak barrel, 70% in second, third and fourth passage barrel and tonneaux, 20% steel tank
Bottling: July 5, 2023