

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 | 2020

HARVEST REPORTS

The year started out with a mild winter followed by a brief period of cold weather and then a rapid rise in temperatures, leading to bud-break in the majority of the vineyards. Spring saw two frosts during the month of April, and then regular precipitations followed until the middle of June, leading to abundant vegetative development. Temperatures were not excessively hot in summer, but it was dry and windy up until harvest, which was characterized by significant temperature variations between day and night and hot days with no rain, except for the last ten days of harvest when the first autumn rains began.

TECHNICAL SHEET

Paleo Bianco 2020: Toscana IGT

First Vintage: 1991

Grape varieties: Chardonnay 70%, Sauvignon Blanc 30%

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

Bottling: April 7, 2021

