

# LE MACCHIOLE

Le Macchiole has farmed their vineyards organically since 2002. Hand-harvesting and manual sorting are the norm here; a testament to the estate's steadfast dedication to quality. [Pictured: Le Macchiole's Vignone vineyard in Bolgheri]



## Paleo Bianco 2019

Toscana IGT, Italy

### ESTATE

Le Macchiole can best be defined as the "Boutique Bolgheri." The winery is known for its spectacular single-varietal wines — Syrah, Merlot, and Cabernet Franc farmed with the utmost attention to each bottling's "expression of the land." The winery continues to evolve in both the vineyards and in the cellar to allow the soil characteristics from this estate property to be the defining identity in the wines.

### WINE

First produced in tiny quantities for a local restaurant in 1991, Paleo Bianco today is a silky, mineral-driven blend of Chardonnay and Sauvignon Blanc with loads of savory Mediterranean character.

### VINEYARD

The fruit for Paleo Bianco is sourced from the Casa Nuova vineyard, which was planted in 2009 and the Ulivino vineyard, which was planted in 2016. The training system is single guyot and yields are notably restricted.

### WINEMAKING

*Variety:* 80% Chardonnay, 20% Sauvignon Blanc

*Fermentation:* 10 days in neutral barrels (225, 300 and 500 liter)

*Aging:* 7 months in oak barrique (20% new)

*Alcohol:* 13.5%

### VINTAGE

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. The spring season was fluctuating, characterized by a particularly cold climate in the last two weeks of March. A steady increase in temperatures throughout the April 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.