

# 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 2018

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. The training system is single guyot and yields are notably restricted.

### WINEMAKING

*Variety:* 70% Chardonnay, 30% 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

The winter and spring rainfall of 2018 was plentiful, and contributed to a rapid growth of the vines. During the summer period, the soil was worked frequently and carefully in order to control any excess soil moisture. In mid-July, green harvesting was performed, lessening the overall fruit load and improving the quality of that which remained. Harvesting began on schedule, in step with the "ordinary" vintages, starting with the white grapes harvested over the third week of August and ending on the third and fourth week of September with the Cabernet Franc and Cabernet Sauvignon varieties, all of excellent quality.

### TASTING NOTES

Deep aromas of lime and white flowers, with a delicate spicy note reminiscent of almond and hazelnut.