

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 2022

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: 70% Chardonnay, 30% Sauvignon Blanc

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

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

Alcohol: 13%

VINTAGE

A rainy winter with higher than average temperatures led to a warm spring. There was a frost in the beginning of April that threatened the buds, but there was no evident damage. The summer was classified as classic, and dry through harvest which began at the end of August.