



LEMACCHIOLE  
BOLGHERI

## Paleo Bianco 2017

Toscana IGT

### ESTATE

Le Macchiole can best be defined as the "Boutique Bolgheri." The estate is known above all for its single-variety wines, which have reached cult status among wine enthusiasts the world over. Le Macchiole was founded by two Bolgheri natives, Eugenio Campolmi and Cinzia Merli, who were among the pioneers of wine production in the region in the early 1980s together with Sassicaia and Ornellaia. In addition to its renowned single varieties, the winery is also celebrated for their polished, elegant, and sophisticated wines that are a result of extremely meticulous work in the vineyards.

### WINE

First produced in 1991 in tiny quantities for a local restaurant, 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 2016 was sourced from the Casa Nuova vineyard, which was planted in 2009. Yields are notably restricted.

*Vine Training:* The training system is single guyot.

*Grape Varietals:* 90% Chardonnay, 10% Sauvignon Blanc

### WINEMAKING

*Fermentation:* 10 days in oak barriques

*Aging:* 7 months, 20% in new oak barriques and tonneaux, 80% in second, third and fourth passage barriques and tonneaux

*Alcohol:* 13.5%

### VINTAGE

In 2017, the white grapes were harvested ahead of schedule, in order to get grapes with good acidity and excellent sugar content. The wine was not affected by the warm weather throughout the year and preserves its citric note, which gives freshness and complexity.



### TASTING NOTE

This blend of Chardonnay and Sauvignon grapes features a Mediterranean character and excellent balance. It pairs wonderfully with fish-based dishes, while it can benefit from medium-long bottle aging.