



LEMACCHIOLE

BOLGHERI

Paleo Bianco 2016

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, 30% new oak barriques and tonneaux; 70% in 2nd, 3rd, 4th- passage barriques and tonneaux.

VINTAGE

2016 was definitely one of the smoothest years of the past decade. There were no extreme weather conditions, and rain seemed to fall when the vines most needed it. Temperatures were optimal. Fruit growth proceeded regularly and in optimum conditions, providing excellent yield and perfect ripeness. Green harvesting was performed in late July at the beginning of the veraison process and in late August Le Macchiole began harvesting the white grapes and the first Merlot grapes for Bolgheri Rosso wine. Harvest extended into the month of September and ended in late September with the last Cabernet grapes.



WINE ADVOCATE

"The 2016 Paleo Bianco is mostly Chardonnay (90%) with a smaller element of Sauvignon Blanc (10%). This is a terrific white blend from the Tuscan coast that delivers loads of intensity, energy and impressive complexity. This is one of the most elaborate whites you can find in this beautiful part of Italy. The bouquet is redolent of stone fruit and honey. But the mouthfeel is more interesting thanks to that playful hint of saffron or cinnamon that adds a touch of piquant spice on the close. This vintage shows great precision and focus."