



Grape Varieties

**Malvasia
Trebbiano**

Winemaker	Paolo De Marchi
Closure	Natural Cork
ABV	14.5%
Residual Sugar	158.7g/L
Acidity	100.29g/L
Wine pH	3.26
Bottle Sizes	37.5cl
Notes	Vegetarian, Vegan

PRODUCER

Isole e Olena's vineyards, like those of Giovanni Manetti at Fontodi, are superbly tended. This, more than anything, yields wines of the quality that have kept them both ahead of the chasing pack for the past three decades.

The name 'Isole e Olena' came about in the 1950s when two adjoining estates, 'Isole' and 'Olena', were purchased by the De Marchi family and combined to form one. The history of both estates dates back many hundreds of years, with the earliest documentation of the village of Olena in the 12th century. From 2022 Isole e Olena is the property of Christopher Descours, the owner of Charles Heidsieck, Piper-Heidsieck, Rare Champagne, Château la Verrerie and Biondi Santi. Emanuele Reolon is the new Estate Director at Isole e Olena and has a clear vision to build on Paolo De Marchi's exceptional results, with a restless quest for quality and excellence.

VINEYARDS

The grapes are grown on the Isole e Olena estate which covers 320 hectares, of which 49 are planted with vines and 55 with olives. The vineyards are approximately 400 metres above sea level and face south-west. The oldest vines on the estate were planted in 1958 and the youngest in 2007. When Paolo De Marchi arrived at Isole e Olena in 1976, he stopped using white grapes, Trebbiano and Malvasia, in the blend for Chianti. He then asked the old farmers how to make the best Vin Santo possible, using traditional methods, and used the white grapes for this wine.

VINTAGE

The 2011 vintage began with a warm, rainy end to winter, followed by a mild and wet spring that lasted into late May and early June. These early conditions helped build valuable water reserves for the vines. However, as summer progressed, intense heat and drought conditions set in, causing significant stress on the grapes. The harvest took place earlier than usual, requiring precise timing and careful decision-making in the vineyard and cellar. At Isole e Olena, 2011 stands out as one of the most technically demanding vintages, a true test of experience and skill.

VINIFICATION

The grapes were dried for three to five months before pressing, after which the must was racked into 'caratelli' (small barrels of varying composition) where it fermented and aged for eight years before bottling. The wine remained on the 'madre' or starter culture for the entire ageing/fermenting period, during which time it was neither racked nor filtered. At the end of the ageing period, the resulting yield in wine from grapes comprises only 12-15%; that is, for every 100 kilos of grapes, only about 12 to 15 litres of Vin Santo are produced!

TASTING NOTES

Lovely golden-amber in colour with an intense, open perfume of dried citrus peel, dried apricots and honey, giving way to a rich, luscious palate, with incredibly concentrated characters of honey, dried apricot and vanilla. A delicious, fresh finish keeps the wine unctuous without being cloying.