



Grape Varieties **90% Sangiovese**
5% Canaiolo
5% Other red varieties

Winemaker	Paolo De Marchi
Closure	Natural Cork
ABV	14%
Residual Sugar	1g/L
Acidity	6.01g/L
Wine pH	3.5
Bottle Sizes	75cl
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 vineyards are located in the high San Donato in Poggio area, at an altitude of 350-480 metres above sea level and face South/South-West. Vines are 54/58 years old and planted with 3,000 (older vineyards) – 7,350/6,500 (new vineyards) with spur-pruned cordon and guyot system. Here soil is a mixture of limestone, clay slates, marls and sandstone. Paolo De Marchi was one of the first producers in Chianti Classico to plant high density vineyards with new lower yielding clones of Sangiovese in the 1980s. In many cases he returned to the poor soils on hillside sites that had been abandoned when quantity took precedent over quality. As a result of these changes, Paolo gets better grapes, and hence better wines.

VINTAGE

The 2020 season started with a mild, dry winter. Temperatures dropped significantly in March and care was needed in the vineyard to prevent any frost damage to the vines. Summer was dry and mild with the steady conditions lasting until the end of August, when the region encountered bouts of rainfall. However, things had settled by harvest and yields were excellent both in quality and quantity.

VINIFICATION

Fermentation took place in stainless-steel tanks with 12 days of maceration, délestage (or 'rack and return') and pumping-over twice a day. De Marchi first experimented with the délestage method in 1996 and subsequently began using it for all red wines from the 1997 vintage. Maturation lasted one year and took place in 225 litre barrels (of which 5% was new oak) and 4,000 and 2,700 litre oak casks. The wine was then released after three to four months of bottle ageing.

TASTING NOTES

This Chianti Classico is crimson in colour with typical sour cherry and bramble notes. The palate has a supple, lithe character full of perfumed fruit and is given depth by a mineral vein. Structure comes from the taut acidity and tannin structure. The 2020 Chianti shows great balance and drinkability with a lively acidity.