



Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>154g/L</b>
Acidity	<b>7.58g/L</b>
Wine pH	<b>3.46</b>
Bottle Sizes	<b>37.5cl</b>
Notes	<b>Vegetarian, Vegan</b>

## 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 start of 2012 followed traditional weather patterns, with a cold and snowy winter and a mild, wet spring. Conditions dried in May and would continue in this way throughout one of the hottest summers experienced in Chianti Classico. Fortunately, the rain returned in September, along with an increased diurnal shift of warm days and cooler nights, which allowed for an excellent maturation process, and a final wine of great balance.

## VINIFICATION

The Malvasia and Trebbiano grapes are dried on straw mats for approximately three months, then gently crushed. The resulting must is slowly fermented, and the wine is aged in sealed Carateli (barrels) of various sizes and woods for 11 years. It remains in contact with the mother yeast throughout, ensuring that the particular character of the sweet wine develops into the complexity it is celebrated for.

## TASTING NOTES

A traditional expression of the estate's Vin Santo. Amber in the glass, with aromas of apricot jam, dried figs, candied orange zest, honey, and nuts. A dense, sweet palate with a full body and savoury finish.