



Grape Varieties	100% Syrah
Winemaker	Paolo De Marchi
Closure	Natural Cork
ABV	14.5%
Residual Sugar	0.5g/L
Acidity	5.83g/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 3 hectares Syrah vineyards are located on a South/South-West facing slope at an altitude of 330 to 400 meters above sea level. Soil here is a mixture of limestone, clay slates and marl. Vines are 34-50 years old, planted with 2,800 to 5,000 vines per hectare. The training system is mainly Guyot with some Spur-pruned cordon. The first Syrah vines were grafted onto old Canaiolo vines in 1984. Paolo De Marchi's intention was originally to use the Syrah in the Chianti Classico blend, together with Sangiovese and Canaiolo. The 1984 Chianti Classico DOCG regulations permitted the addition of 10% of non-traditional grape varieties. So De Marchi planted in 1987 a new, two-hectare vineyard with Syrah clones from the Rhône, with high density of planting.

VINTAGE

The 2020 vintage began with a mild, dry winter, setting the stage for an early start to the growing season. A sharp drop in temperatures in March required careful attention in the vineyard to protect the vines from potential frost damage. The summer unfolded with dry and mild conditions, providing a stable climate that supported steady vine development. Though late August brought intermittent rainfall, the weather soon settled, allowing for an ideal ripening period in September. The harvest delivered excellent results, with both quality and quantity meeting high expectations.

VINIFICATION

The grapes were 100% de-stemmed and fermented in temperature controlled stainless steel tanks, with ten days maceration on the skins. During fermentation, temperatures reached 26-30°C. Delestage and pumping over took place once a day. The wine spent one year in barrel, of which 20% was new French and American oak. It remained two years in bottle before release.

TASTING NOTES

Intense and concentrated, this wine shows classic pepper and spice aromas. It is big and rich on the palate with excellent length.