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| Grape Varieties | 90% Sangiovese 5% Canaiolo 5% Other red varieties |
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| Winemaker | Paolo De Marchi |
| Closure | Natural Cork |
| ABV | 14.5% |
| Residual Sugar | 1g/L |
| Acidity | 6.2g/L |
| Wine pH | 3.4 |
| Bottle Sizes | 37.5cl, 75cl, 150cl |
| 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 San Donato in Poggio area, at an altitude of 350-480 metres above sea level and face South/South-West. The vines are 55-60 years old and planted with a spur-pruned cordon and guyot system. The soil is a mixture of limestone, clay slates, marl and sandstone. Isole e Olena was one of the first producers in Chianti Classico to plant high density vineyards with new lower yielding clones of Sangiovese in the 1980s. Often, they returned to the poor soils on hillside sites that had been abandoned when quantity took precedent over quality. As a result, they have better grapes, and hence better wines.

VINTAGE

The 2021 harvest saw challenges from the beginning. Very low spring temperatures caused slow and irregular shoot development, and high levels of rainfall had an impact on flowering and fruit set. These factors resulted in significantly reduced yields. However, the quality of the remaining fruit was excellent. The summer was hot and dry, but the excellent water reserves from the spring rain aided the vines in avoiding any further stress. Hot days and cool nights allowed for optimal ripening and developed a lively acidity and elegant and complex aromas.

VINIFICATION

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

TASTING NOTES

This Chianti Classico is bright ruby red in colour. The nose shows red fruit aromas with typical sour cherry and bramble notes, followed by tobacco, warm vanilla, leather, sage and violet. The palate is bright and vibrant with a lengthy and intense finish.