



Grape Varieties	100% Chardonnay
Winemaker	Paolo De Marchi
Closure	Stelvin Lux
ABV	14%
Residual Sugar	1g/L
Acidity	6.03g/L
Wine pH	3.37
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 fruit for this wine comes from almost six hectares of vineyards located on the North-Eastern side of the estate at an altitude of 400 meters above sea level. Soil here is a mixture of limestone, marl and clay slates. The vines are 30-40 years old and trained with the Guyot system. Paolo De Marchi grafted Chardonnay onto existing vines on the Isole e Olena estate and 1987 became the first vintage of the 'Collezione De Marchi Chardonnay'. In 1989, a new vineyard was planted with five different clones from Burgundy (planted at a density of 5,000 vines per hectare) which came into full production with the 1994 harvest.

VINTAGE

The 2022 vintage started with a dry, mild winter and a fresh spring with low rainfall. From mid-May to mid-August there was no rainfall, but high temperatures during the day. However, careful daily vineyard management reduced the effect of water stress. In mid-August heavy rainfall allowed the grapes to ripen, reaching optimum levels of health by the end of the growing season.

VINIFICATION

The Chardonnay grapes were picked by hand, set in crates and kept at a cold temperature if not immediately pressed. After pressing with a pneumatic press, the must was settled overnight in stainless steel tanks at a controlled temperature. Following fermentation, the wine was moved into 228 litre French oak barrels, of which 1/3 was new, where it remained on its lees for 10-12 months. During the first six months, the lees were stirred weekly. Partial malolactic fermentation was carried out prior to a light filtration and bottling. The wine remained in bottle for at least six months prior to release.

TASTING NOTES

In the glass, this wine is an inviting golden colour. It entices with rich aromas of toasted almonds and buttery notes. On the palate, there is great balance between rich, ripe fruit, creamy brioche and complex minerality. Full-bodied, the palate extends through to a long finish.