



Grape Varieties	100% Syrah
Winemaker	Paolo De Marchi
Closure	Natural Cork
ABV	14%
Acidity	6.03g/L
Wine pH	3.3
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 of 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 a new, two-hectare high density vineyard with Syrah clones from the Rhône in 1987.

VINTAGE

The 2021 season began with challengingly low spring temperatures that slowed shoot development, and constant rains negatively impacted flowering and fruit set. These factors significantly reduced harvest yields. The rains helped protect the vines against the hot, dry summer and any potential further stress. After some light rain in August, September brought the ideal conditions preceding harvest of hot days and cool nights, ensuring the grapes had lively acidity and complex aromas.

VINIFICATION

The must is fermented in stainless steel tanks, with 10% remaining in contact with the stems, before it is then transferred to barriques for one year. The oak is 30% new, 30% second use, and 30% third use. The wine then spends another two years in bottle before release.

TASTING NOTES

This classic Tuscan Syrah is characterised by aromas of blueberry, black plum and spice, a juicy palate, and a lingering complex finish.