



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.

OLIVE GROVES

Isole e Olena's Extra Virgin Olive Oil is produced from olives grown at 400-450 metres above sea level with south and south-west exposure. The soil of these 16 hectares of land is composed of limestone-clay soils, a mix of clay and slate and sandstone.

HARVEST

The 2023 vintage started with a mild winter which was followed by a fresh and humid spring, with abundant rains between May and the first half of June. This wet weather resulted in a reduced olive production overall, but developed excellent water reserves for the plants. This allowed the olives to reach optimal ripeness despite a dry summer. Overall the 2023 vintage resulted in low quantities of excellent quality olive oils.

PRODUCTION

The olives were hand picked towards the end of October into the start of November in order to retain the fruit expression and balanced acidity. They were milled the day they were picked and cold pressed in a fast extraction. The oil obtained was slightly filtered and then stored in small stainless steel tanks until bottling.

TASTING NOTES

Isole e Olena opt for a blend of different varieties for their Extra Virgin Oil, and the result is a rich, complex and aromatic end product. It has fresh flavours of green vegetables and basil, with a pleasant and persistent spice. On the palate, it is full-bodied and with bitter and spicy notes, especially when young.

Olive Varieties	Frantoio Leccino Moraiolo
Oil Producer	Paolo De Marchi and Emanuele Reolon
Closure	Screwcap
Bottle Sizes	50cl
Notes	Vegetarian, Vegan