



Grape Varieties **95% Sangiovese**  
**5% Canaiolo**

Winemaker **Emanuele Reolon**

Closure **Natural Cork**

ABV **14.5%**

Residual Sugar **0.9g/L**

Acidity **5.63g/L**

Wine pH **3.36**

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 2022 vintage was marked by a promising start, with a mild spring and well-balanced rainfall that posed no significant challenges. Cool evening temperatures combined with warm, breezy days created ideal conditions for a swift and successful flowering and fruit set. From mid-June, summer brought consistent heat that intensified through mid-August. Fortunately, much-needed rain arrived in the third week of August, easing temperatures and setting the stage for an early harvest. The result was a crop of healthy, ripe grapes, reflecting the resilience and balance of the season.

## 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 2,700 litre oak casks. The wine was released after six 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.