



Grape Varieties	90% Sangiovese 10% Canaiolo
Winemaker	Paolo De Marchi
Closure	Natural Cork
ABV	14.5%
Acidity	5.53g/L
Wine pH	3.5
Bottle Sizes	37.5cl, 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 grapes are grown on the Isole e Olena estate which covers 45 hectares, of which 42 are planted with vines and 35 are in production. The vineyards are approximately 400 metres above sea level and face south-west. The oldest vines on the estate were planted in 1958 and the youngest in 1999. Paolo De Marchi took over the running of the family-owned estate in the mid 1970's and 1976 was his first vintage.

VINTAGE

2023 experienced balanced weather conditions throughout. Spring brought adequate rainfall, which boosted soil water reserves, and summer was warm without the spikes of heat that were experienced in recent vintages, which encouraged even ripening. Throughout the growing season, periodic rain helped to maintain vine health and phenolic development.

VINIFICATION

The must is fermented in stainless steel tanks to maintain the varieties' purity and freshness, before the wine is aged in large oak casks for 12 months. The wine is further aged in bottle for six months before release.

TASTING NOTES

Layred aromas of red and dried cherries, sweet violets, and aromatic herbs. The palate is medium-bodied and refreshing, with gentle tannins and a long finish.