Isole e Olena,

Chianti Classico 2024

Chianti Classico, Tuscany, Italy



Grape Varieties	**90% Sangiovese** **10% Canaiolo**
Winemaker	**Emanuele Reolon**
Closure	**Natural Cork**
ABV	**13%**
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 grapes are grown on the Isole e Olena estate which covers 72 hectares, of which 56 hectares are planted with vines. The vineyards are planted between 300 - 480 metres above sea level on galestro soils and face south/south-west. Isole e Olena was one of the first producers in Chianti Classico to plant high density vineyards with lower-yielding Sangiovese clones in the 1980s. The vines for the Chianti Classico are between 10 and 50 years old.

VINTAGE

The 2024 vintage began with a mild winter and moderate rainfall. Rains continued into spring, replenishing soil water reserves. Vine growth progressed steadily, with even flowering and fruit set across the vineyards. A warm summer, free from prolonged heat spikes, allowed for slow, balanced ripening, and cooler nights helped preserve acidity. Harvest began in early September and the grapes harvested were of excellent quality, with great concentration of flavour balanced by freshness.

VINIFICATION

Upon arrival at the winery, grapes were destemmed, crushed and fermented in stainless-steel tanks. Following fermentation, the wine was racked off the skins and aged in large oak casks for 12 months. The final blend was assembled and bottled and the wine was aged for a further six months in bottle before release.

TASTING NOTES

Layered 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.