

ISOLE e OLENA



VIN SANTO DEL CHIANTI CLASSICO DOC 2011

ORIGIN

The vines for this wine are quite old, from 25 to 43 years of age. They grow at an altitude of 400 meters on soils of marly shists, sandstone and limestone and enjoy a south-southwestern exposition.

VINIFICATION

Malvasia and trebbiano grapes are dried on straw mats for approximately 3 months and are then gently pressed. The must is slowly fermented and aged in sealed caratelli of various sizes and different kinds of wood for 11 years, in contact with the mother yeast, the special characteristic of this sweet wine, that allows it to develop the layers of complexity for which it is known.

VINTAGE

The 2011 season started with a warm, rainy end of winter opened up to a mild, wet spring until late May and early June, very helpful in ensuring good water reserves for the vines, when the grapes started to really suffer in the heat and drought. Harvest was earlier than the norm. As a result, 2011 will be remembered at Isole e Olena as one of the most challenging vintages in terms of technical skill and decisions.

ALCOHOL: 14.5%

