

# ISOLE E OLENA



## CEPPARELLO IGT TOSCANA 2022

*A pioneering Supertuscan. Authentic sangiovese.*



### ORIGIN

It is produced with a selection of grapes from the best and most sunny and windy vineyards on the estate, with a preference for well-drained soils of galestro and limestone composition.

### VINIFICATION

Fermented in conic French oak cask. It ages for 18 months in French oak barriques, tonneaux and big casks - with a further year of refining in bottle.

### VINTAGE

The 2022 vintage began with a nice spring and the right quantity of rain, which didn't create any special phytosanitary issue. Very cool temperatures at night and warm and ventilated days favoured an excellent and rapid flowering and fruit setting. From mid-June the summer became the protagonist, with constant high temperatures, which grew until mid-August. Luckily after the third week of the month the much-awaited rain arrived, guaranteeing a lowering of the temperature and allowing to arrive at an early harvest with healthy and ripe grapes.

ALCOHOL: 15%