

# ISOLE E OLENA



## CEPPARELLO IGT TOSCANA 2023

*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 2023 growing season saw more balanced weather compared to previous years. Spring began with adequate rainfall, which helped in building up water reserves in the soil. The summer months were warm but without the extreme heat waves experienced in the recent past. Periodic rain during the growing season helped maintain vine health and grape development. through to late September and early October, when a return of summer-like temperatures led to the harvest of grapes with a pronounced aromatic and acidic profile, ideal for aging.

ALCOHOL: 15%