

ISOLE e OLENA



CHARDONNAY IGT TOSCANA 2024

Unexpected. A wine worth discovering.

ORIGIN

The grapes for this wine come from vineyards spread out on the North-Eastern side of the Isole e Olena estate, surrounded by forest, at an altitude of 350-450 meters. Soil here is a mixture of limestone, marly clay slates.

VINIFICATION

Chardonnay grapes are fermented in small barrels with a balanced use of new wood, a maximum of 25/30 per cent, and matured with a long contact with the finest lees.

VINTAGE

The 2024 season began with a mild winter and moderate rainfall. Spring was rainy with steady temperatures. Summer was cooler than in previous years and with more rain, allowing the plants to have a very active and healthy vegetative phase, resulting in grapes with great freshness and aromatic elegance.

ALCOHOL: 14%