

ISOLE E OLENA



CHIANTI CLASSICO DOCG 2023

The heart of the estate

ORIGIN

The estate-owned vineyards are located in the San Donato in Poggio area, at an altitude of 300-480 meters on soils with a mixture of limestone, clay slates, marls and sandstone, typical of Chianti Classico. The exposition of the vineyards is generally south-southwest and the vine age ranges from 10 to 50 years.

VINIFICATION

Today it is produced with a high percentage of sangiovese, plus canaiolo. Fermented in stainless steel tanks to maintain purity and freshness, it ages in big casks for 12 months plus 6 months 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.

ALCOHOL: 14.5%