

ISOLE E OLENA



SYRAH IGT TOSCANA 2021

ORIGIN

This vineyard covers 3.5 hectares and is planted on soils of marly shists with a south/southwestern exposition at an altitude of 350-400 m.

VINIFICATION

Fermented in stainless steel tanks, 10% in contact with stems. It ages in barriques for one year, in a ratio of one third new oak, one third second use, one third third use, plus two years more in bottle.

VINTAGE

The 2021 harvest started with difficulty, with very low temperatures early in the spring that caused a slow and irregular development of the shoots, and later constant rains that had a negative impact on the flowering and fruit setting. These two factors are responsible for the lower production that in the end was rather significant, though the quality was excellent.

The summer was then hot and dry, but the good water reserves accumulated with the spring rain helped avoid further stress on the plants. After some light rain in August, September accompanied the harvest with hot days and very cool nights, allowing an optimal ripening characterised by a lively acidity and elegant and complex aromas.

ALCOHOL: 14%