

ISOLE E OLENA



CHIANTI CLASSICO DOCG 2024

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 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: 13%