

ISOLE E OLENA



VIN SANTO DEL CHIANTI CLASSICO DOC 2012

ORIGIN

The vines for this wine are quite old, from 25 to 43 years of age. They grow at an altitude of 400 meters on soils of marly shists, sandstone and limestone and enjoy a south-southwestern exposition.

VINIFICATION

Malvasia and trebbiano grapes are dried on straw mats for approximately 3 months and are then gently pressed. The must is slowly fermented and aged in sealed caratelli of various sizes and different kinds of wood for 12 years, in contact with the mother yeast, the special characteristic of this sweet wine, that allows it to develop the layers of complexity for which it is known.

VINTAGE

The beginning of the year presented a normal seasonal trend, with cold and snow in the months of January and February and a mild and rainy spring especially in April. After the rains at the beginning of May we witnessed a season poor in water and one of the hottest summers in recent years in Chianti Classico. Fortunately, the rains at the beginning of September, together with the general release of average temperatures and the greater night-time temperature range, allowed for an excellent maturation process, giving life to wines with great balance.

ALCOHOL: 14.5%