

ISOLE e OLENA



CEPPARELLO IGT TOSCANA 2019

The name Cepparello is taken from a stream originating in the highest point of the vineyards on the Isole e Olena estate. Cepparello is the embodiment of the unwavering dedication of Paolo De Marchi to quality, to the land, to Sangiovese, and a testament to his life's work. This Sangiovese was produced for the first time in 1980, becoming one of the first Super Tuscans.

VINEYARDS:

Each year, Cepparello is produced with a selection of grapes from the best and oldest estate vineyards, located on the Isole e Olena property in the north-western part of Chianti Classico.

HARVEST NOTES:

A mild and relatively dry winter and early spring allowed for regular budding. Some rains during the second half of spring prepared the terrain for a classic summer with little rain and characterized by regular, warm temperatures with very few extreme peaks. Bunches were in excellent health which resulted in a generous yield, both in terms of quality and quantity.

TASTING NOTES:

Intense and bright ruby in color. On the nose a complex bouquet ranging from floral to wild berries with hints of spice. The palate is characterized by red cherries, earthy with a depth of complex savory acidity and soft tannins.



SOIL: Mostly galestro (rocky schist & clay)

ELEVATION: 400–480 meters (1,312–1,574 feet) above sea level

DENSITY:
Older vineyards: 3,000 vines/hectare (1,215 vines/acre)
New Vineyards: 6,500–7,350 vines/hectare (2,632–2,976 vines/acre)

EXPOSURE: South, South-West

VINE AGE: 13–55 years old

TRAINING: Spur-pruned cordon and guyot

HARVEST: Selected and picked by hand during the first two week of October

AGING: Approximately 18 months in French oak barriques – with a further year of refining in bottle

VARIETAL: Sangiovese

ALCOHOL: 15%

pH: 3.5

RS: 1g/L

TA: 5.51g/L