



## ISOLE e OLENA

### COLLEZIONE PRIVATA CHARDONNAY IGT TOSCANA 2021

*Collezione Privata Chardonnay started as a vineyard experiment and today rivals the top white wines from Italy and the world with its minerality, freshness and pure varietal expression.*

#### HARVEST NOTES:

The weather in 2021 was quite regular. Rains in spring enabled good foliage development and provided abundant water supply for the drier summer months. The only phenomenon registered in springtime was a slight alteration in bud development times, owing to lower-than-average temperatures for a few days, which slowed down the process of vegetation in the cooler areas.

#### TASTING NOTES:

Light greenish gold in color, the Chardonnay is aromatic on the nose, with spicy, buttery perfumes. On the palate it balances ripe fruit, fresh bread crust from the oven, with a hint of spice from the oak aging and a long, slightly citrus finish.

#### FIRST VINTAGE:

1987



**SOIL:** Limestone, marl and clay slates

**ELEVATION:** 350-480 meters (1,148–1,5745 feet) above sea level

**DENSITY:**  
5,000–6,500 vines/hectare (2,024–2,632 vines/acre)

**EXPOSURE:** North-Eastern side

**VINE AGE:** 3–30 years old

**TRAINING:** Guyot

**HARVEST:** Selected and picked by hand during the end of August

**AGING:** 11 months in 228-liter French oak barrels (30% new) on the lees, with *bâtonnage*

**VARIETAL:** 100% Chardonnay

**ALCOHOL:** 14.5%

**pH:** 3.28

**RS:** 1.8g/L

**TA:** 6.59g/L