

ISOLE e OLENA



CHIANTI CLASSICO DOCG 2020

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 and, sometimes, a touch of other red grapes varieties. Fermented in stainless steel tanks to maintain purity and freshness, it ages in big casks for 12 months plus 6 months in bottle.

VINTAGE

2020 commenced with a mild, dry winter. Temperatures dropped significantly in March and care was needed in the vineyard to prevent frost damage to the vines. Summer was dry and mild with the steady weather conditions until the end of August, when the region saw some bouts of rainfall. However, the weather calmed during September and the 2020 harvest gave excellent results both in terms of quality and quantity.

ALCOHOL: 14%