



ISOLE e OLENA

CHIANTI CLASSICO DOCG 2020

The Chianti Classico DOCG is a blend of Sangiovese with Canaiolo, unique to Isole e Olena, which brings bright acidity, great balance and a long finish to this classic wine.

HARVEST NOTES:

A cool spring was followed by a long, hot summer, with good day-night temperature variation (the minimum temperatures were quite moderate in both July and August) allowing the grapes to complete their maturation perfectly. Also important was the absence of water shortage, thanks to rain in June and September. All these factors made for another excellent year for Chianti Classico, with great structure and balance.

TASTING NOTES:

Crafted to capture the fruit flavors and bouquet of Chianti, this wine shows great balance and drinkability with a lively acidity to pair with a wide range of foods. Our goal is to produce an outstanding Chianti Classico which expresses the site and our traditional varieties, Sangiovese and Canaiolo.

FIRST VINTAGE:

1969



SOIL: Limestone, clay slate, marl and sandstone

ELEVATION: 350-480 meters (1,148–1,5745 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: 9–55 years old

TRAINING: Spur-pruned cordon
and guyot

HARVEST: Selected and picked by
hand during the last week of September,
first two weeks of October

AGING: 12 months in 23-26hl and 43hl
wooden casks

VARIETAL: Sangiovese with a small
amount of Canaiolo and other varieties

ALCOHOL: 14%

pH: 3.5

RS: 1g/L

TA: 6.01g/L