



ISOLE e OLENA

COLLEZIONE PRIVATA SYRAH IGT TOSCANA 2019

*This single vineyard Syrah was inspired by winemaker Paolo de Marchi's experimentation with international varieties, expressed through the Chianti Classico **terroir**.*

HARVEST NOTES:

A mild and relatively dry winter and early spring allowed a regular budding. Some rains during the second half of spring prepared the terrain for a classic summer with only little rain, 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 concentrated, with classic pepper and spice aromas, big and rich on the palate with excellent length.

FIRST VINTAGE:

1988



SOIL: Mostly clay-slate (galestro) with some limestone and occasionally sandstone

ELEVATION:
330–400 meters (1,083–1,312 feet) above sea level

DENSITY:
2,800–5,000 vines/hectare
(1,134–2,024 vines/acre)

EXPOSURE: South, South-West

VINE AGE: 25–42 years old

TRAINING: Guyot with some spur-pruned cordon

HARVEST: Selected and picked by hand in mid-September

AGING: 18 months in 225-liter French barrels (25% new oak)

VARIETAL: Syrah 98%, Viognier 2%

ALCOHOL: 15%

pH: 3.7

RS: 1g/L

TA: 5.59g/L