



ISOLE e OLENA

VIN SANTO DEL CHIANTI CLASSICO DOC 2010

Vin Santo is a Tuscan dessert wine produced with a timeless technique: individual bunches of grapes are hand selected and dried until January, when pressed. The juice is then placed in small barrels over the sediment of the previous wine (affectionately called “the mother”), left untopped and sealed with wax where it remains unopened for 10 years before proceeding with the final blend.

HARVEST NOTES:

2010 featured alternating situations.

Temperatures were often below average compared to prior years and the winter took temperatures in Chianti close to freezing. Winter was followed by a cool, rainy spring. With temperatures remaining fairly low, the vines blossomed later than usual but quality and flavor development were good.

TASTING NOTES:

Deep amber in color. Intense, rich, complex, nutty fruit on the nose, giving way to a similar intensity and concentration on the palate with dried fruits, including dried apricots and candied orange peel.
Great balance and length.



SOIL: Limestone, clay slates, marls and sandstone

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

DENSITY:
3,000–6,000 vines/hectare
(1,215–2,429 vines/acre)

EXPOSURE: South, South-West

VINE AGE: 20–54 years old

TRAINING: Double arched cane

HARVEST: Selected by hand at the end of September

AGING: 10 years on the sediment (mother) in 100–120-liter oak and chestnut caratello (small barrels)

VARIETAL: Trebbiano and Malvasia

ALCOHOL: 13.5%

pH: 3.35

RS: 209.9 g/L

TA: 7.91 g/L