



## ISOLE e OLENA

### CEPPARELLO IGT TOSCANA 2020

*The name Cepparello comes from a stream originating in the highest point of the vineyards on the Isole e Olena estate. Cepparello is the embodiment of the estate's unwavering dedication to quality, to the land and to the Sangiovese grape. This complex, age-worthy wine was produced for the first time in 1980, becoming one of the first Super Tuscans.*

#### VINEYARDS:

Each year, Cepparello is produced with a selection of grapes from the best and oldest estate vineyards, located on the Isole e Olena property in the north-western part of Chianti Classico.

#### HARVEST NOTES:

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 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.

#### TASTING NOTES:

Intense bright ruby in color. Complex aromas ranging from floral to wild berries with hints of spice. The palate is characterized by red cherries, earthy with a depth of complex savory acidity and soft tannins.



**SOIL:** Mostly galestro (rocky schist & clay)

**ELEVATION:** 400–480 meters  
(1,312–1,574 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, Southwest

**VINE AGE:** 13–55 years old

**TRAINING:** Spur-pruned cordon  
and guyot

**HARVEST:** Selected and picked by hand  
during the middle of September.

**AGING:** 20 months in barrique (25% new)

**VARIETAL:** Sangiovese

**ALCOHOL:** 15%

**pH:** 3.5

**RS:** 1g/L

**TA:** 5.84g/L