

ISOLE E OLENA



CHIANTI CLASSICO DOCG 2022

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. Fermented in stainless steel tanks to maintain purity and freshness, it ages in big casks for 12 months plus 6 months in bottle.

VINTAGE

The 2022 vintage began with a nice spring and the right quantity of rain, which didn't create any special phytosanitary issue. Very cool temperatures at night and warm and ventilated days favoured an excellent and rapid flowering and fruit setting. From mid-June the summer became the protagonist, with constant high temperatures, which grew until mid-August. Luckily after the third week of the month the much-awaited rain arrived, guaranteeing a lowering of the temperature and allowing to arrive at an early harvest with healthy and ripe grapes.

ALCOHOL: 14.5%