

# ISOLE e OLENA



## CHIANTI CLASSICO DOCG 2021

*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 and, sometimes, a touch of other red grapes varieties. 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 2021 harvest started with difficulty, with very low temperatures early in the spring that caused a slow and irregular development of the shoots, and later constant rains that had a negative impact on the flowering and fruit setting. These two factors are responsible for the lower production that in the end was rather significant, though the quality was excellent.

The summer was then hot and dry, but the good water reserves accumulated with the spring rain helped avoid further stress on the plants. After some light rain in August, September accompanied the harvest with hot days and very cool nights, allowing an optimal ripening characterised by a lively acidity and elegant and complex aromas.

ALCOHOL: 14.5%