

# ISOLE e OLENA



## CEPPARELLO IGT TOSCANA 2021

*A pioneering Supertuscan. Authentic sangiovese.*

### ORIGIN

It is produced with a selection of grapes from the best and most sunny and windy vineyards on the estate, with a preference for well-drained soils of galestro and limestone composition.

### VINIFICATION

Fermented in conic French oak cask. It ages for 18 months in French oak barriques – with a further year of refining 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: 15%