



Isole e Olena

50021 BARBERINO VAL D' ELSA (FIRENZE) - Tel. 0558072763 - Fax 0558072236

CHIANTI CLASSICO

Denominazione di origine controllata e garantita



ISOLE e OLENA

2006

Imbottigliato all'origine da Soc. Agr. Isole e Olena S.r.l. - Barberino Val d'Elsa - Italia

750 ml e

ITALIA

13,5% vol

Grapes:

80% Sangiovese
20% Canaiolo and other reds

Provenance:

The grapes are grown on the ISOLE e OLENA estate which covers 290 hectares in the heart of the Chianti Classico hills between Florence and Siena, of which 49 are planted with vines and 42 are in production. The vineyards are approximately 400 meters above sea level and face south west. Paolo De Marchi took over the running of the family owned estate in the mid 1970's and his first vintage there was the 1976.

Harvest:

by hand,

Vinification:

The must is fermented in temperature controlled stainless steel tanks with approximately 15 days maceration. During fermentation, delestage and pumping over takes place twice a day. After the malolactic fermentation, the wine is raked into barrels and 4000 litre casks where it matures for about a year. It is then bottled and released after 3-4 month. It is intended for drinking within 5-8 years.