



## ISOLE E OLENA CHARDONNAY 2023

### Toscana IGT | White Wine

Chardonnay Collezione Privata 2023 is the estate's limited Toscana IGT white, shaped with the same seriousness as the reds. The vintage gives a ripe but balanced expression, with enough acidity to keep the wine clean and measured. WINEMAKING: The wine is vinified and matured for 12 months in barrique, followed by further bottle rest before release. It is bottled at 14% volume and is intended as a structured Tuscan white rather than a simple aperitif wine. SERVING: Serve at 11 to 13°C with turbot, sole meunière, langoustine bisque, white truffle risotto, roast poultry, or medium aged Pecorino. Drink now to 2030. Do not overchill; a Burgundy glass gives the texture room.

#### **Tasting notes**

##### **Color**

Pale gold with green reflections.

##### **Aroma**

Lemon zest, pomelo and white peach, with acacia, almond, light toast and cool stone.

##### **Taste**

Creamy but precise, with citrus drive, fine breadth, gentle spice and a clean saline edge.

##### **Finish**

Fresh and persistent, with citrus peel, white flowers and a taut mineral close. ISOLE E OLENA Isole e Olena stands between two historic hamlets in the western part of Chianti Classico, with vineyards at 350 to 450 metres on galestro and marly schist. Paolo De Marchi made the estate a reference for precision and clear varietal expression. Since 2022, the property has belonged to Christofer Descours EPI group, with Emanuele Reolon directing the estate. The cellar keeps De Marchi's measured style at the centre: freshness, detail, and no unnecessary weight.