



ISOLE E OLENA 2022

Chianti Classico DOCG

Isole e Olena Chianti Classico 2022 is the estate's classic DOCG red, based on 90% Sangiovese with 10% Canaiolo. It is also a historically important release, coming from the final vintage fully shaped by Paolo De Marchi. WINEMAKING: The wine matures for 12 months in large 2,700 litre oak casks, followed by further bottle rest. It is bottled at 14% volume and keeps the traditional Chianti balance of freshness, grip, and food friendly structure. SERVING: Serve at 16°C with pasta al ragù, tomato based dishes, roast chicken with rosemary, saltimbocca, osso buco, or aged Pecorino. Drink now and over the next 5 to 8 years. A short opening in the glass is enough for dinner service.

Tasting notes

Color

Bright ruby with light garnet hints.

Aroma

Fresh cherry, wild strawberry and red plum, with violet, laurel, dried herbs and a hint of spice.

Taste

Supple and vivid, with cherry fruit, lively acidity, fine tannins and a savoury herbal line.

Finish

Clean and medium long, with cherry, light spice and a fresh appetising close.

ISOLE E OLENA Isole e Olena grew from two Tuscan hamlets joined into one estate by the De Marchi family. Paolo De Marchi arrived in 1975 and made the property a benchmark for careful Chianti Classico work and measured extraction. The vineyards sit in the western part of the appellation, on galestro and marly schist at altitude. The house style favours clarity, freshness, and vineyard detail over broad or heavy fruit.