



ISOLE E OLENA CEPPARELLO 2022

Toscana IGT | 100% Sangiovese | SuperTuscan

Cepparello 2022 is the flagship Toscana IGT red from Isole e Olena, made entirely from Sangiovese. The warm vintage was balanced by cooler nights, giving the wine concentration without losing the line of acidity that defines the cuvée. **WINEMAKING:** The wine matures for 19 months in barriques, tonneaux and large botti, then rests further before release. It is bottled at 15% volume and built for long ageing rather than immediate softness. **SERVING:** Begin opening from 2028, with a strong window from 2030 to 2045. Serve at 18°C after decanting with bistecca alla Fiorentina, braised wild boar, truffle dishes, game, or mature Pecorino. Give young bottles at least one hour in a decanter.

Tasting notes

Color

Deep ruby with violet reflections.

Aroma

Blackberry, cassis and plum, with violet, sweet balsam, tobacco leaf and dark spice.

Taste

Full and polished, with dark fruit, fine grained tannins, vivid acidity and a savoury core.

Finish

Long and composed, with dark berry, mineral tension and a clean savoury finish. ISOLE E OLENA Isole e Olena is a landmark estate of western Chianti Classico, shaped for decades by Paolo De Marchi's insistence on precision and transparent vineyard expression. Its vineyards link the hamlets of Isole and Olena near Barberino Val d'Elsa. De Marchi helped move the zone toward lower yields, cleaner cellar work, and wines with energy rather than excess weight. Since 2022, Emanuele Reolon has directed the estate under Christofer Descours EPI group.