



ISOLE e OLENA

2010 Vin Santo del Chianti Classico

Alcohol label %: 13.5 | **pH:** 3.35 | **Acidity (TA):** 7.91 | **Residual Sugar (g/L):** 209.9
| **Drink starting in:** 2023 | **ending in:** 2038

Growing Conditions

2010 featured alternating situations. Temperatures were often below average compared to prior years and the winter took temperatures in Chianti close to freezing. Winter was followed by a cool, rainy spring. With temperatures remaining fairly low, the vines blossomed later than usual but quality and flavor development were good.

SOIL: Limestone, clay slate, marl and sandstone
ELEVATION: 400 meters (1,312 feet) above sea level
DENSITY: 3,000–6,000 vines/hectare (1,215–2,429 vines/acre)
EXPOSURE: South, South-West
VINE AGE: 20–54 years old
TRAINING: Double arched cane

Winemaking

Individual bunches of grapes are hand selected and dried until January, when pressed. The juice is then placed in small barrels over the sediment of the previous wine (affectionately called “the mother”), left untopped and sealed with wax where it remains unopened for 10 years before proceeding with the final blend.

Aging

10 years on the sediment (mother) in 100–120-liter oak and chestnut caratello (small barrels)

Appearance

Deep amber in color.

Nose

Intense, rich, complex, nutty fruit on the nose.

Palate

A similar intensity and concentration shows on the palate with dried fruits, including dried apricots and candied orange peel. Great balance and length.

