



ISOLE E OLENA

Cepparello IGT Toscana
2015

\$132.25

* Suggested retail price



ISOLE e OLENA

	Product code	13798349
	Licensee price	\$114.98
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Store Only
	Type of product	Still wine
	Country	Italy
	Regulated designation	Indicazione geografica tipica (IGT)
	Region	Tuscany
	Appellation	Toscana
	Varietal(s)	Sangiovese 100 %
	Colour	Red
	Sugar	Dry
	Sugar content	1.8
	Closure type	Cork

ABOUT THIS WINERY

The name "Isole e Olena" was conceived in the 1950's when two adjoining estates, "Isole" and "Olena" were purchased by the De Marchi family and were combined to form one. Located at an altitude of 400 m above sea level and receives an average of 900mm of rainfall annually. The soil is a mixture of limestone, clay slates and sandstone, which allows sufficient drainage in times of heavy rains and the retention of moisture in times of drought.

TASTING NOTES

Shows an intense and bright ruby colour. Complex bouquet ranging from floral to wild berries with some spice. On the palate red cherries, earthy with a depth of complex savoury acidity and soft tannins.

PRODUCT NOTES

Each vintage the grapes for Cepparello are hand selected from the best sites on the estate. The vineyards are situated 400 meters above sea level, facing mostly south west. Soils are primarily galestro (clay-slate).

PRODUCTION NOTES

After crushing, the must is fermented in oak vats on the skins for about three weeks, with delestage and is pumped over twice a day. During fermentation, temperatures reach up to 30-32°C. The maceration tank is emptied of fermenting must, the cap allowed to dry out for two to three hours and then the must is gently poured back over the cap. It is 100% barrel-aged, 1/3 in new, 1/3 in one year old oak and 1/3 into two year old oak.



- 95 Points -
Wine Advocate



CHRISTIAN LANGLOIS
(514) 568-7684

DIDIER BOUCHARD
(438) 871-2948

FRÉDÉRIC LAVOIE
(514) 546-0050

BENOIT DESORMIERS
(514) 977-2841

JORDAN CLOUTIER
(418) 999-0924