



## 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 geographica 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