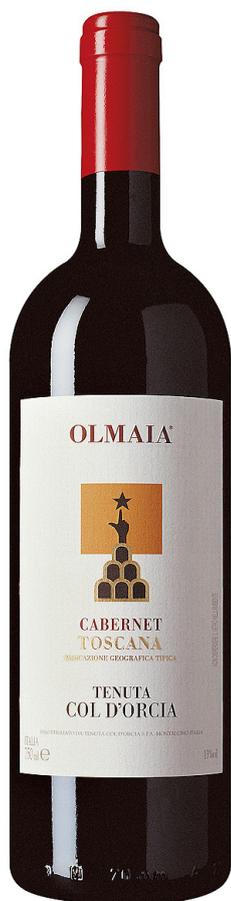


Olmaia

CABERNET - vintage 2000 - Toscana I.G.T.



PRODUCTION AREA:

Montalcino - Siena - Sant'Angelo in Colle. Hilly lands orientated South-South/West.

VINEYARDS:

Bozzolino and Giardino. Average height: 350 m above sea level. Planted in 1984.

WEATHER CONDITIONS:

After good rainfalls in spring, the end of June and the beginning of July were very hot. The following period, until August 15, was cooler than average and with an unusual and very helpful 40 mm of rain. The second half of August was incredibly hot, leading to an anticipated harvest of about 15 days. Thanks to a strong selection of the best grapes and consequently reducing the quantities, we obtained extremely good qualities, with concentrations and colours far above average.

GRAPES:

Cabernet Sauvignon, clones coming from Bordeaux with loose bunch of a reduced size. Vintage 2000 yield: 46 q/ha. Manual harvest with a rigorous selection of the best bunches, which annually takes place at first in the vineyards and subsequently on a selection table in the cellar.

VINIFICATION:

Fermentation in 150 hl inox tanks, shallow and wide, allowing an extended surface of skins-must contact, followed by an excellent extraction of the polyphenolic richness of the skins. Around 20 days' maceration, at a controlled temperature below 30° C, punch down is done daily.

AGEING:

18 months in new Allier, Tronçais and Blois 225 litre oak barriques, then followed by more than one year ageing in bottle.

MAIN FEATURES

COLOUR:

Deep and dense, with shining purple reflexes.

persistent and unforgettable after-taste.

BOUQUET:

Very varietal, the Cabernet fruit is in great balance with the spices from the oak barrel, with a strong touch of "terroir" of Montalcino.

ALCOHOL CONTENT:

13.4% vol

TOTAL ACIDITY LEVEL:

5.9 g/l

FLAVOUR:

Impressive tannin, but easy to enjoy right now thanks to the enormous and luscious body that encloses these noble polyphenols. From mid palate on you have a crescendo of warm, juicy and deep sensations that lead to a very

SERVING TEMPERATURE:

18° C

Better decant before serving