



Olmaia

Vintage 2010 – Sant'Antimo D.O.C. Cabernet



Production Area: Montalcino - Siena - Sant'Angelo hill overlooking the Orcia River facing south-south/West.

Vineyards: Olmaia. Average height: 350 m above sea level. Planted in 2005.

Season Conditions: Optimal climate conditions, good rainfall in spring, hot and dry summer with regular temperatures. The weather was ideal in September with pleasant temperatures during the day and fresh during the night. The maturation evolved perfectly.

Grapes: Cabernet Sauvignon, clones coming from Bordeaux with sparse bunches and small berries. The choice of the harvest time was based on finding a balanced maturity. The harvest, exclusively by hand allowed a rigorous selection of the best bunches in the vineyards and then on the selection table in the cellar.

Vinification: Fermentation in 50 hl stainless steel tanks. About 20 days of maceration at controlled temperature of 25-28 °C. 2 daily pump-over and 3 long "delestages" on the 3rd, 5th and 7th day of fermentation were carried out. Malolactic fermentation took place in stainless steel tanks. From there the wine went directly into barriques in March-April 2011.

Ageing: 18 months in medium toast French oak barrels (95%) and American oak barrels (5%). The wine reached its stability during the second winter in wood by being submitted to the seasonal cold temperatures in order to clarify itself in a natural way. After bottling the wine was aged for further 8 months before release.

Bottling: Bottled on the 15th of November 2012
Bordolaise 750 ml: 6.573 bottles
Magnum 1,5 liter: 180 bottles

MAIN FEATURES

Colour: Very deep with shining purple reflexes.

Bouquet: Ample, intense and elegant. Perfect balance between the oaky aromas and the varietal notes of the Cabernet Sauvignon.

Flavour: Excellent structure, full and enveloping. The tannins, ripe and persistent, are perfectly combined with the fruit and the notes of the oak. The aftertaste is soft, pleasant and long.

Alcohol content: 15 % vol.

Total acidity level: 5,7 g/l *Serving temperature: 18°C*

Better decant before serving

Col d'Orcia – Montalcino – Siena

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