

OLMAIA CABERNET 2000 - IGT

Production Area:

Montalcino, Siena – Sant'Angelo hill facing South-South/West.

Vigneti:

Olmaia. Average height: 350 m above sea level. Planted in 1984

Season 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 colors far above average.

Grapes:

Cabernet Sauvignon, clones coming from Bordeaux with loose bunches and small berries. Vintage 2000 yield: 20 q/ha. The choice of the harvest time was based on finding a balanced maturity. The harvest, exclusively by hand allows a rigorous selection of the best bunches in the vineyards and then on the 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 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.



TASTING NOTES

Color: Very deep with shining purple reflexes.

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

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 persistent and unforgettable after-taste.

Alcohol content: 13,7%

Total acidity level: 5,8 g/l

Serving temperature: 18°