

OLMAIA CABERNET 2002 - IGT

Production Area:

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

Vineyards:

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

Season conditions:

Cold winter, spring and beginning of summer with few rainfalls. Temperatures higher in June than in July. From the beginning of August to the end of autumn frequent rainfalls. Repeated green harvests and accurate selection of the grapes have allowed the production of high quality fruity wines.

Grapes:

Cabernet Sauvignon, clones coming from Bordeaux with loose bunch of a reduced size. Vintage 2002 yield: 49 q/ha. Manual harvest with rigorous and subsequently on a selection table in the cellar.

Vinification:

Fermentation in short and wide stainless steel tanks allowing an extended surface of skins-must contact, leading to an optimum extraction of the polyphenolic richness of the skins. About 20 days of maceration, at a controlled temperature below 30°C. Daily punching down.

Ageing:

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



TASTING NOTES

Color: Deep and dense, with shining purple hues.

Bouquet: Varietal with a combination of pepper and balsamic eucalyptus emerging from the well-integrated oak.

Flavour: The fine and ripe tannins are woven in a juicy body. The spices of the oak enhance the varietal fruit. Very long, complex and intriguing aftertaste.

Alcohol content: 13,4%

Total acidity level: 5,9 g/l

Serving temperature: 18°