

# Olmaia Vintage 2004

## Sant'Antimo D.O.C. Cabernet



**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:**

Optimal weather conditions, good rainfall in spring, regular hot temperatures in July and August with some pleasant rainstorms. The grapes have reached a perfect maturation. After some anticipated harvests the vintage 2004 has been regular.

**Grapes:**

Cabernet Sauvignon, clones coming from Bordeaux with loose bunches and small berries. Vintage 2004 yield: 55q/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:**

Great harmony between the noble varietal components – decidedly prevailing – and the oak species

**Flavour:**

The Cabernet, due to its refining in the barrique, recalls international sensations, but its strong tannic structure brings back to our terroir of Montalcino leaving an unforgettable aftertaste.

**Alcohol content:** 13,5%

**Total acidity level:** 6,1 g/l

**Serving temperature:** 18°