

Olmaia Vintage 2009

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 2005.

Season conditions:

Winter rains in the seasonal average. The heavy spring rainfalls slightly delayed the vegetation growth. Typical dry summer with few rains. Regular harvest time with healthy and ripe grapes.

Grapes:

Cabernet Sauvignon, clones coming from Bordeaux with loose bunches and small berries. Vintage 2009 yield 45 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 new Allier, Tronçais and Blois 225 litre oak in bottle.

TASTING NOTES

Colour Very deep with shining purple reflexes.

Bouquet: Powerful and elegant with varietal notes perfectly balanced with the spicy and vanilla aromas of the oak.

Flavour: The tannins, ripe and persistent, are enveloped in a great structure. The spices aromas and the fruit scents enhance each other. The aftertaste is warm long and elegant.

Alcohol content: 14%

Total acidity level: 5,2 g/l

Serving temperature: 18°