

Olmaia Vintage 2012

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:

After a cold and occasionally snowy winter, some positive weather events produced a little water accumulation in the soil. The spring was quite warm. The summer was very hot without rain. The rains of early September restored the balance to some extent favouring the ripening of the Sangiovese grape. The overall drought led to a noticeable reduction of yields with small berries and great concentration of the grapes.

Grapes

Cabernet Sauvignon, clones coming from Bordeaux with loose bunches and small berries. Vintage 2012 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 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 2014.

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 2 of Sempber 2014

Bordolaise 750 ml: 13.514 bottles

Magnum 1,5 liter: 180 bottles

TASTING NOTES

Colour: Deep ruby red with shining purple reflexes.

Bouquet: Intense, powerful and elegant. The fruity notes, typical of Sangiovese together with the oaky spicy aromas express the elegance and the complexity of this wine.

Flavour: Ripe and fleshy wine with a great structure. The tannins are soft and pleasant perfectly combined with the classic notes of the oak. The aftertaste is long persistent and savoury.

Alcohol: 14,5 %

Total acidity level: 6,10 g/l

Serving temperature : 18° C