

Olmaia Vintage 2014

Sant'Antimo D.O.C. Cabernet

Organic



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:

Mild and rainy winter with temperatures higher than the average. The whole process of maturation was anticipated by the intense and persistent rainfalls in June and July followed by a sunny September with mild temperatures. Elegant and fine structure with low alcoholic content.

Grapes:

Cabernet Sauvignon, clones coming from Bordeaux with loose bunches and small berries. 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 2015

Aging:

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 21/02/2017

Bordolesi 750 ml: 13.640 bottles

Magnum 1,5 litri: 180 bottles

TASTING NOTES

Colour:

Deep ruby red with shining purple reflexes.

Bouquet:

Aromas of ripe red fruits, blackberries and typical notes of red pepper perfectly balanced with the spicy vanilla-flowered notes from the oak.

Flavour:

Rich and complex, good acidity supported by an excellent structure. Deep and lasting aftertaste.

Alcohol:

14 %

Total acidity level:

5,4 g/l

Serving temperature : 18° C