

Olmaia Vintage 2015

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:

Winter was rather dry with low temperatures in January and February. Spring rains, within the seasonal average, provided the water reserve necessary for the months of July and August. September was temperate with good day/night temperature excursions allowing a perfect ripeness of the grapes.

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 2016.

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 20/03/2018

Bordolesi 750 ml: 13.640 bottles

Magnum 1,5 litri: 180 bottles

TASTING NOTES

Colour:

Deep ruby red with shining purple reflexes.

Bouquet:

The ample, rich and complex nose combines the ripe red fruit (mulberry and wild berries) with the delicate hints of vanilla and toasted notes.

Flavour:

Wine of great structure and superb richness. To the palate it highlights its enveloping personality with velvety ripe tannins with a long persistence.

Alcohol:

14,5 %

Total acidity level:

5,3 g/l

Serving temperature : 18° C

