

Olmaia Vintage 2016

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:

The mild winter caused an early sprouting of the vines. The spring rains brought the season back to norm. From the second decade of June, and for the whole month of July the temperatures gradually rose creating optimal conditions. August had notable thermal excursions and absence of rain generating the best conditions for perfect maturation of the grapes.

Grapes:

Cabernet Sauvignon, clones coming from Bordeaux with sparse 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 15/18 days of maceration at controlled temperature of 25°C. 2 daily pump-over and 3 long “délestages” on the 5th and 7th day of fermentation were carried out. Malolactic fermentation took place in stainless steel tanks. First racking directly into barriques in April-May 2017.

Aging:

18 months in medium toasted French oak barrels (95%) and American oak barrels (5%). The wine reached its stability during the second winter in wood, the seasonal cold temperatures made it possible to clarify the wine in a natural way. After bottling the wine was aged in bottle before release.

Bottling:

Bottled on the April 3rd 2019.

Bordolesi 750 ml: 14.748 bottles

Magnum 1,5 litri: 180 bottles

TASTING NOTES

Colour: Deep ruby red with intense purple reflections.

Bouquet: Complex and exciting wine, at the nose reveals elegant hints of ripe fruit and hint of red pepper, enhanced with notes of vanilla, spices and toasted oak.

Flavour: Great structure, velvety and full on the palate. Soft and ripe tannins lead to a long-lasting aftertaste pleasantly toasted on the finish.

Alcohol: 14,5 %

Total acidity level: 5,5 g/l

Serving temperature : 18° C

