



Olmaia Vintage 2018

IGT Toscana

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 rains in the seasonal average with some snowfalls that helped compensate the water shortage in the soil. The beginning of the spring was mild with occasional rains. June and July were hot. Light and intermittent rains during the first three weeks of August with average temperatures of 25°C. During the first week of September the temperatures raised to 30°C. with some rainy days. The harvest started around mid September.

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 12/15 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 2019

Aging:

24 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. Bottle ageing after release.

Bottling:

Bottled on the July 9, 2021.

Bordolesi 750 ml: 13,527 bottles

Magnum 1,5 litri: 180 bottles



TASTING NOTES

Colour:

Deep ruby red.

Bouquet:

On the nose, pleasant red fruits hints with the classic scents of the cultivar. The bouquet is integrated by spicy notes, especially the vanilla.

Flavour:

On the palate the tannins are soft and pleasantly fresh, with a good quantity of red fruit balanced with the final spiciness. The aftertaste is long and persistent, vigorous but delicate.

Alcohol:

14,5 %

Total acidity level:

5,5 g/l

Serving temperature : 18° C