



“OLMAIA” CABERNET 2001 - IGT

Production Area:

Montalcino, Siena – Sant’Angelo hill facing South-South/West.

Vigneti:

Olmaia. Average height: 350 m above sea level. Planted in 1984.

Season conditions:

The growing season was characterized by the heavy frost on April 16, reducing drastically the quantities, fortunately in favour of quality. A very hot end of July and beginning of August has again anticipated the harvest: the first Sangiovese was picked on September 3, the Cabernet Sauvignon Olmaia from 13 to 18 of September

Grapes:

Cabernet Sauvignon, clones coming from Bordeaux with loose bunch of a reduced size. Vintage 2001 yield: 51 q/ha. Manual harvest with a rigorous selection of the best bunches, which annually takes place at first in the vineyards and subsequently on a selection table in the cellar.

Vinification:

Fermentation in 150 hl inox tanks, shallow and wide, allowing an extended surface of skins-must contact, followed by an excellent extraction of the polyphenolic richness of the skins. Around 20 days’ maceration, at a controlled temperature below 30° C, punch down is done daily. 18 months in new Allier, Tronçais and Blois 225 litre oak barriques, then followed by more than one year ageing in bottle.

Ageing:

18 months in new Allier, Tronçais and Blois 225 litre oak barriques, then followed by more than one year ageing in bottle.

TASTING NOTES

Color:

Very deep with shining purple reflexes.

Bouquet:

Very varietal, it is in great balance with the spices from the oak barrel, with a strong touch of “terrori” of Montalcino

Flavour:

Impressive tannins, but easy to enjoy right now thanks to the enormous and luscious body that encloses these noble polyphenols. From mid palate on you have a crescendo of warm, juicy and deep sensations leading to a very persistent and unforgettable after-taste

Alcohol content: 13,7%

Total acidity level: 5,8 g/l

Serving temperature: 18°