

Olmaia Vintage 2005

Sant'Antimo D.O.C. Cabernet



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 rainy cold winter delayed the blooming of about 10 days (April 10-15). Typical hot summer. The maturation has been slow but very balanced thanks to a rainy fresh autumn.

Grapes:

Cabernet Sauvignon, clones coming from Bordeaux with loose bunches and small berries. Vintage 2005 yield: 51 q/ha. 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 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.

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:** Powerful, the varietal inviting fruit, typical of the “Cabernet Sauvignon”, is greatly strengthened by the inviting noble oak species
- Flavour:** Full and warm. A huge structure of mature tannins surrounds a meaty and sensual body leading to a long and very elegant aftertaste typical of the “great” wines of Montalcino.
- Alcohol content:** 14%
- Total acidity level:** 5,2 g/l
- Serving temperature:** 18°