

Olmaia Vintage 2013

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 healthy winter rains restored the soil humidity level after the drought of 2012. Budding and flowering occurred during the typical periods of recent years. The regular temperatures in the summer recall the traditional vintages of the past. The harvest, facilitated by optimal temperatures excursion and by timely rainfalls, took place in the third decade of September.

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 2014.

Ageing:

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 02 Dicembre 2015.

Bordolesi 750 ml: 13.514 bottles

Magnum 1,5 l. 180 bottles

TASTING NOTES

Colour: Deep ruby red with shining purple reflexes.

Bouquet: Smart and elegant, with typical notes of Cabernet Sauvignon, ripe pepper perfectly balanced with the spicy vanilla-flowered notes from the oak.

Flavour: Excellent structure, ripe and smart tannins combined with the classic aromas originating from the barrique oak. Fresh pleasant fruity aftertaste.

Alcohol: 14,5 %

Total acidity level: 5,9 g/l

Serving temperature : 18° C