

Olmaia

CABERNET - vintage 2004 - Sant'Antimo D.O.C.



PRODUCTION AREA:

Montalcino – Siena – Sant'Angelo in Colle. Hilly lands with Southern - South/Western orientation.

VINEYARDS:

Bozzolino and Giardino. Average height: 350 m above sea level. Planted in 1984.

WEATHER CONDITIONS:

Vintage characterized by the rough frost of April 16th which drastically reduced quantities luckily to the advantage of quality. A wave of heat on the last week of July and the first of August considerably anticipated harvest: the first Sangiovese was picked on September 3rd, the Cabernet Sauvignon Olmaia from 13th to 18th September.

GRAPES:

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

VINIFICATION:

Fermentation in 150 hl short and wide stainless steel tanks allowing an extended surface of skins-must contact, leading to an optimum extraction of the polyphenolic richness of the skins. About 20 days of maceration, at a controlled temperature below 30°C. Daily punching down.

AGEING:

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

MAIN FEATURES

COLOUR:

Deep and dense, with shining purple hues.

BOUQUET:

Very varietal, in great balance with the inviting spices from the barriques, with a strong touch of the "Terroir" of Montalcino.

FLAVOUR:

Great tannic power, immediately pleasant thanks to the massive and luscious body enclosing and enveloping these noble polyphenols. A crescendo of warm, juicy and deep sensations rises from mid palate leading to a very persistent and unforgettable

mature blackberry after-taste.

ALCOHOL CONTENT:

13.7% vol

TOTAL ACIDITY LEVEL:

5.8 g/l

SERVING TEMPERATURE:

18° C

Better decant before serving