

# Olmaia

**CABERNET - vintage 2009 - Sant'Antimo D.O.C.**



**PRODUCTION AREA:**

Montalcino - Siena - Sant'Angelo hill overlooking the Orcia River, facing South-South/West.

**VINEYARDS:**

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

**SEASON CONDITIONS:**

Winter rains in the seasonal average The heavy spring rainfalls slightly delayed the vegetation growth. Typical dry summer with few rains. Regular harvest time with healthy and ripe grapes.

**GRAPES:**

Cabernet Sauvignon, clones coming from Bordeaux with loose bunches and small berries. Vintage 2009 yield: 45 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.

**AGEING:**

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

**MAIN FEATURES**

**COLOUR:**

Very deep with shining purple reflexes.

**ALCOHOL CONTENT:**

14 %

**BOUQUET:**

Powerful and elegant with varietal notes perfectly balanced with the spicy and vanilla aromas of the oak.

**TOTAL ACIDITY LEVEL:**

5,2 g/l

**FLAVOUR:**

The tannins, ripe and persistent, are enveloped in a great structure The spices aromas and the fruit scents enhance each other. The aftertaste is warm long and elegant.

**SERVING**

**TEMPERATURE:**

18° C