



COL D'ORCIA

SANT'ANTIMO DOC

OLMAIA

2015

The Vintage

Winter was relatively dry, with low temperatures recorded in January and February. Spring rainfall was in line with seasonal averages, allowing sufficient water reserves to accumulate and support the vines through the hot months of July and August. September was mild, with significant day-to-night temperature variations, creating ideal conditions for the grapes to reach perfect ripeness.

Technical Data

Grape Variety: Cabernet Sauvignon

Alcohol: 14.5% vol.

Total Acidity: 5.3 g/L

Serving Temperature: 18°C

Vinification and Ageing

Olmaia was the first Cabernet Sauvignon vineyard planted in Montalcino, established in 1984 using clones originating from Bordeaux.

Fermentation takes place in 50-hectolitre stainless steel tanks. Maceration lasts 12–15 days at a controlled temperature of 25°C, with two daily pump-overs and three extended délestages carried out on the third, fifth, and seventh days of fermentation.

The first racking takes place directly into barriques between April and May 2016. The wine is then aged for 24 months in medium-toast oak barriques, composed of 95% French oak and 5% American oak.

