



COL D'ORCIA

SANT'ANTIMO DOC

OLMAIA

2013

The Vintage

The beneficial, rain-rich winter restored soil moisture levels to optimal conditions following the drought-affected 2012 vintage. Budbreak and flowering occurred within the typical timeframe of recent years, while the summer weather remained moderate and free from extreme conditions, recalling the more “traditional” vintages of the past.

The Cabernet Sauvignon harvest began during the third ten-day period of September, supported by excellent day-to-night temperature variations and well-timed rainfall events that favoured balanced grape ripening.

Technical Data

Grape Variety: Cabernet Sauvignon

Alcohol: 14.5% vol.

Total Acidity: 5.9 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 March and April 2014. The wine is then aged for 24 months in medium-toast oak barriques, composed of 95% French oak and 5% American oak.

