



COL D'ORCIA

SANT'ANTIMO DOC

OLMAIA

2012

The Vintage

After a cold winter marked by several snowfall events—positive occurrences that only partially replenished groundwater reserves—spring was relatively warm.

Summer was extremely hot and virtually rain-free. Rainfall in early September helped to partially restore balance in the vineyard and supported the ripening of the grapes.

The vintage was characterized by severe summer drought, resulting in a significant reduction in yields, with small berries and exceptional fruit concentration.

Technical Data

Grape Variety: Cabernet Sauvignon

Alcohol: 14.5% vol.

Total Acidity: 6.1 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 25–28°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 2013. The wine is then aged for 24 months in medium-toast oak barriques, composed of 95% French oak and 5% American oak, followed by a further 8 months of bottle ageing.

