



COL D'ORCIA

SANT'ANTIMO DOC

OLMAIA

2010

The Vintage

The vintage benefited from optimal climatic conditions. Spring rainfall was well distributed, while the summer was warm and dry, without excessive heat.

September provided ideal weather conditions, with warm daytime temperatures and cool nights. Ripening progressed in an optimal and balanced manner, allowing the grapes to achieve full maturity.

Technical Data

Grape Variety: Cabernet Sauvignon

Alcohol: 15.0% vol.

Total Acidity: 5.7 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 2011. 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.



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