



COL D'ORCIA

SANT'ANTIMO DOC

OLMAIA

2009

The Vintage

Winter rainfall was in line with seasonal averages. Abundant spring rains slowed vegetative growth, while the summer followed a typical dry pattern with only limited precipitation.

Harvest took place at the usual time, with the grapes reaching full ripeness and maintaining excellent health.

Technical Data

Grape Variety: Cabernet Sauvignon

Alcohol: 14.0% vol.

Total Acidity: 5.2 g/L

Serving Temperature: 18°C

Vinification and Ageing

Olmaia was the first Cabernet Sauvignon vineyard planted in Montalcino. Established in 1984 at an altitude of 350 metres above sea level, it was planted with clones originating from Bordeaux.

Fermentation takes place in 150-hectolitre stainless steel tanks. Maceration lasts approximately 20 days at a controlled temperature below 30°C, with daily punch-downs.

The wine is aged for 18 months in 225-litre barriques—two-thirds of which are new—crafted from Allier, Tronçais, and Blois oak, followed by more than one year of bottle ageing.



COL D'ORCIA S.R.L. Società Agricola
Via Giuncheti 53024 Montalcino – Italia
info@coldorcia.it+39 0577 80891