



COL D'ORCIA

SANT'ANTIMO DOC

OLMAIA

2005

The Vintage

A cold, rainy winter delayed budbreak by approximately 10 days, with vines beginning to bud between April 10 and 15.

The summer was characteristically warm, while autumn was cooler and wetter than average. These conditions promoted slow and exceptionally balanced ripening of the grapes.

Technical Data

Grape Variety: Cabernet Sauvignon

Alcohol: 14.5% vol.

Total Acidity: 5.8 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.

