

Olmaia Cabernet Sauvignon Toscana IGT 2016



BACKGROUND

As one of the original estates of Montalcino and now the largest certified organic vineyard in Tuscany, Col d'Orcia is a leader in Brunello di Montalcino helping to define and promote one of Italy's most prestigious wines. Tradition, integrity, and sustainability are the pillars of the estate, whose classic style wines are marked by balance and elegance. Olmaia is dedicated to the innovative spirit and vision of Count Alberto Marone Cinzano, Count Francesco's father, when he planted Cabernet Sauvignon in the early 1980s on the hills of Montalcino. Grapes are sourced from the Olmaia vineyard on the estate, situated 1,200ft above sea level. This vineyard was planted in 2005.

TERROIR & VINTAGE NOTES

Grapes for Olmaia are sourced from estate fruit. The mild winter during the 2016 vintage caused an early sprouting of the vines, but spring rains brought the season back to normal. From the second half of June, and for the whole month of July, the temperatures gradually rose, creating optimal conditions. August had notable thermal excursions temperature variance and an absence of rain, generating the best conditions for perfect maturation of the grapes.

WINEMAKING & AGING

Manual harvest with rigorous selection of the best grapes in the vineyard and cellar. Grapes are fermented for 20 days in 50hl stainless steel vats at a controlled temperature. The wine is aged 18 months in new French oak barriques and a small portion in American barrels, followed by a further 8 months refinement in bottle.

TASTING NOTES

Smart and elegant, with typical notes of ripe pepper and blackberries, perfectly balanced with the spicy vanilla notes from the oak. Full bodied, meaty, and well structured, culminating in a long, elegant finish.



750ML



ORIGIN

Toscana IGT, Tuscany, Italy

GRAPE VARIETIES

100% Cabernet Sauvignon

SIZES

750ml

TECHNICAL DETAILS

ABV: 14%, TA: 5.4, Closure: Cork

WINEMAKER

Antonino Tranchida

