



#### WINEMAKER

Antonino Tranchida

#### TECHNICAL DATA

Acidity: 5.4 g/L

Alcohol  
14%

## COL D'ORCIA

"OLMAIA" CABERNET SAUVIGNON  
SANT'ANTIMO DOC 2014

#### 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 1980's on the hills of Montalcino. Grapes are sourced from the Olmaia vineyard on the estate, situated 1200ft above sea level. This vineyard was planted in 2005.

#### APPELLATION

Sant' Antimo DOC, Italy

#### VARIETAL COMPOSITION

100% Cabernet Sauvignon

#### TERROIR & VINTAGE NOTES

The estate's name translates to "the hill overlooking the Orcia River," due to its position in between the undulating hills of the Orcia River and Sant'Angelo in Colle. Here, vineyards are comprised of limestone and marl soils. At 1,000 ft a.s.l., the estate is favorably positioned against Mount Amiata, which helps protect against floods and hail. The climate is typically Mediterranean, with limited rainfall coming in from the Tyrrhenian coast, 21 miles away.

The healthy winter rains restored the soil humidity level after the drought of 2012. Budding and flowering occurred during the typical periods of recent years. The regular temperatures in the summer recall the traditional vintages of the past. The harvest, facilitated by optimal temperature excursion and by timely rainfalls, took place in the third week of September.

#### WINEMAKING

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.

#### AGEING

The wine is aged 18 months in 225L barrique (Allier and Tronçais) , followed by a further 8 months refinement in bottle.

#### TASTING NOTES

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



COL D'ORCIA

OLMAIA®



SANT'ANTIMO  
DENOMINAZIONE DI ORIGINE CONTROLLATA  
CABERNET  
COL D'ORCIA

**94** WINE SPECTATOR  
POINTS December 2019

**93** PTS VINOUS 6/20  
**93** PTS JAMES SUCKLING 11/19  
**91** PTS WINE ADVOCATE 1/19



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