



WINEMAKER

Antonino Tranchida

TECHNICAL DATA

Acidity: 5.4 g/L

Alcohol
14.0%

COL D'ORCIA

"OLMAIA" CABERNET SAUVIGNON
SANT'ANTIMO DOC 2015

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 1,200ft 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 1,500 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.

Winter was rather dry, with low temperatures in January and February. Spring rains, within seasonal average, provided the water reserve necessary for the months of July and August. September was temperate with good day-to-night temperature excursions, allowing a perfect ripeness of the grapes.

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 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 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 October 2021

94 PTS VINOUS 1/22

93+ PTS WINE ADVOCATE 1/20

93 PTS JAMES SUCKLING 7/21



TAUB FAMILY
SELECTIONS



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections