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Col d'Orcia, Montalcino (Tuscany)

Olmaia Toscana IGT

Vintage	2018
Winemaker	Col d'Orcia
Region	Tuscany
Alcohol	14.5% vol.
Grapes	100% Cabernet Sauvignon

Winemaking

Fermentation is carried out over roughly 20 days at a controlled temperature between 25 and 28 °C in stainless steel tanks. The Olmaia is then aged over 18 months, 95 percent in French oak barrels and 5 percent in American oak barrels, followed by 8 months of maturing in bottles.

Our tasting note

The Olmaia has an intensive, ruby-red colour. The unbelievably lush fruit of blackcurrant, cassis liqueur and the fully-ripe blackberries are accompanied by influences such as liquorice and juniper, as well as heavenly mineral under tones. The Olmaia is initially very rich and ripe on the pallet, while still being elegant and perfectly balanced. Also wonderfully smooth in its finish, with vital freshness and carefully-balanced tannins.

Col d'Orcia

The Tenuta Col d Orcia is one of the most historic and well-cultivated vineyards in Montalcino. The estate has over 142 hectares of wine-growing land, whereby the majority is planted with Sangiovese, the unique wine variety for Brunello di Montalcino. Since 1973 the vineyard has beenunder the ownership of the aristocratic family of Marone Cinzano, and in 2010 switched over fully to biodynamic winemaking. Today Col d Orcia is one of the largest organic vineyards in Tuscany.



Suitable with



Weibel Weine AG, Moosweg 40, Postfach, 3604 Thun, T: 033 334 55 55
Weibel Weinhandel AG, Früebergstrasse 41, 6340 Baar, T: 041 760 67 01
www.weibelweine.ch | weibel@weibelweine.ch