

DONNA OLIMPIA 1898

BOLGHERI BIANCO
Denominazione di Origine Controllata



PRODUCTION ZONE

The wine is produced from estate grown grapes of the vineyards of Donna Olimpia 1898, situated in Bolgheri (Livorno) along Tuscany's Central Coast. The soils are formed by sand and silt originated from continental, aeolic and colluvial floods.

VARIETALS

Vermentino – Viognier
Petit Manseng

YIELD PER HECTARE

Approx. 8.000 kg of grapes

YIELD OF WINE FROM GRAPES

Approx. 70%, for a yield of 56 hectolitres per hectare

HARVEST

Harvest takes place in September. Grapes are picked at complete ripeness and bunches carefully sorted and moved without delay to the cellar for vinification.

WINE MAKING AND AGEING

After pressing and settlement, the alcoholic fermentation is carried out in stainless steel vats under controlled temperature. The dregs are gently removed and the wine remains "sur lie" for 14 months. Repeated "battonages" confer creaminess to the wine and ensure a long ageing potential. The wine undergoes low temperature stabilisation before bottling.

TASTING NOTES

Light, brilliant straw gold of medium intensity. Ample and clean perfumes with mineral hints, citrus fruits, white flowers, candy and honey. The palate is full and tasty, with a long lasting and pleasing aftertaste.

ORIGIN OF THE NAME

The name Donna Olimpia 1898, was given in 1898 to the estate in honour of Gherardo della Gherardesca's wife Olimpia Alliata of Biserno to commemorate their twenty-fifth wedding anniversary.

