

DONNA OLIMPIA 1898

BOLGHERI

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, eolic and colluvial floods.

VARIETALS

Cabernet Sauvignon-Merlot
Petit Verdot-Cabernet Franc.

YIELD PER HECTARE

Approx. 8.000 kg of grapes.

YIELD OF WINE FROM GRAPES

Approx. 70%, for a yield of 60 hectolitres per hectare.

HARVEST

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

WINE MAKING AND AGEING

The alcoholic fermentation takes

place in stainless steel tanks at controlled temperature, to allow long times of contact of the must with the skins. Malolactic fermentation occurs immediately after the alcoholic fermentation. Maturation is carried out for 12-14 months in French oak barrels, 50% new and 50% one year old, followed by 6 months of bottle ageing.

TASTING NOTES

Ruby red, very deep colour with purple hues. On the nose, ample and clean, with vibrant notes of cinnamon, blackberry, blueberry, pepperoni, chocolate and liquorice. It is well-structured, soft and very harmonious. Sweet tannins and lingering jammy fruits round up the finish.

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.

