

# DONNA OLIMPIA 1898

## BOLGHERI ROSATO

Denominazione di Origine Controllata

### PRODUCTION ZONE

The wine is produced from grapes grown in the vineyards of Donna Olimpia 1898 Estate located in Bolgheri (LI), along Tuscany Central Coast. The soils are extremely diverse – marine, alluvial and volcanic – and contribute to create a very unique combination of “terroirs”.

### VARIETALS

Merlot – Cabernet Franc.

### YIELD PER HECTARE

Approx. 8,000 kilos of grapes.

### YIELD OF WINE FROM GRAPES

Approx. 70% for a yield of 56 hectoliters per hectare.

### HARVEST

Grape harvesting takes place in mid-September. Grapes once meticulously selected are moved to the cellar for vinification.

### VINIFICATION AND AGEING

Once the grapes are destemmed and crushed they are cooled at 18°C and brought to the press to be pressed gently.

The must obtained is clarified and inoculated with selected yeasts to start the alcoholic fermentation. Once the fermentation is over a first racking is made, then the wine is left to fining “sur lie” for at least 5 months before bottling.

### ORGANOLEPTIC DATA

Bright colour, rosy discharge, salmon with light purple reflections. Wide net aroma with notes of rose, cherry, candy and small fruits. Medium-bodied, sapid with a pleasantly dry and floral finish.

### ORIGIN OF THE NAME

Its name, Donna Olimpia 1898, has a unique history.

It is the same estate that Gherardo della Gherardesca gave as a present to his wife Olimpia Alliata, Princess of Biserno, for their twenty-fifth marriage anniversary, in 1898.

