


AWARDS AND SCORES:

JAMES SUCKLING: 93

azienda agricola



WINE	OLMATA I.G.T. Toscana red wine
VINTAGE	2015
GRAPE VARIETIES	Cabernet s. 40%, merlot 40%, Sangiovese 20%
PRODUCTION AREA	Casale Marittimo, Pisa Tuscany, ITALY
AREA OF VINEYARD	6 HA
ELEVATION	200 above sea level
SOIL TYPE	composed of sedimentary clays, calcareous, rich in potassium
TRAINING SYSTEM	guyot
VINEYARD LAYOUT	2,20 x 0,8
PRODUCTION PER Ha	60 - 70 quintals
YIELD IN WINE	60%
HARVEST PERIOD	depending on the variety
VINIFICATION	the vinification processes take place in stainless steel-tanks of 50 hl. Traditional pumping over procedures.
ALCOOLIC FERMENTATION	at controlled temperature, 27/29° C, natural yeasts.
MALOLACTIC FERMENTATION	completely in oak barriques
MATURATION	12 months in oak barriques 12 months in bottles
AVERAGE ANNUAL PRODUCTION	5.000 bottles
ALCOHOL	13,5% vol.
TOTAL ACIDITY	5,7 g/l
PH	3,46
DRY EXTRACT	29,80 g/l
	Organic Certification 



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