



## COL D'ORCIA OLMAIA CABERNET DI TOSCANA

*Col d'Orcia is the feted producer of one of Italy's most revered red wines: Brunello di Montalcino. Situated near the medieval hilltop village of Montalcino in Tuscany's Siena province, the estate has a rich winemaking history that dates back to the 1700s. In the hands of the Cinzano family since 1973, Col d'Orcia is owned by Count Francesco Marone Cinzano, who oversees day-to-day operations with estate manager, Edoardo Virano.*

*Winemaking is entrusted to chief enologist Pablo Harri, whom many contemporary wine experts credit with being Tuscany's foremost expert in the art of making outstanding Brunello di Montalcino wines.*

### PRODUCTION AREA

Country: Italy  
Region: Siena province of Tuscany  
Appellation: Toscana IGT

From the Bozzolino and Giardino vineyards, planted in 1984 in Sant'Angelo in Colle, a hilly area approx. 350 meters (1,200 feet) above sea level, enjoying a south-southwest exposure near Montalcino in the province of Siena, Tuscany. Soil here is of medium weight with some calcareous pebbles.

### GRAPE VARIETIES

100% Cabernet Sauvignon, Bordeaux clones, with loose bunches of a reduced size

### WINEMAKER

Pablo Harri

### PRODUCTION TECHNIQUES

Grapes are fermented on the skins for 20 days in 150 hl stainless steel vats at a controlled temperature of less than 30°C. The wine is then aged in new French oak barriques (Allier, Tronçais and Blois) for 18 months, followed by refinement in the bottle for an additional 12 months.

### DESCRIPTION

**Color:** Brilliant ruby with violet hues  
**Aroma:** Aromas of ripe blackberries accentuated by noble spices; Very true to the varietal and the terroir  
**Taste:** Full-bodied, meaty, well-structured, culminating in long and elegant finish

### ANALYSIS

Alc.: 13.7%

### SERVING SUGGESTIONS

Well matched with roasts, grilled meats and game; decant before serving.

### BOTTLE SIZES

750 ml