

L'Olivare 2010 DOCG

L'Olivare is produced from grapes mainly selected from those vineyards where, in other times, olive trees were cultivated.

Grapes: 100% Sangiovese Toscana

Production: 8.520 bottles



Vinification and ageing

Vintage at foenolic maturity.

Harvest manual harvest in cases.

Vinification soft stemmer-crushing, fermentation at controlled temperature (28°C) in stainless steel vats for 15 days at least.

Malolactic fermentation at the end of the

alcoholic fermentation, part in stainless steel vats and part in barriques.

Oak-ageing at least 36 months in 225 l.-mid toasted-French-oak barriques and sloveanian wood barrels of 65hl.

Type of stabilization of the product natural decantation.

Bottle ageing minimum 8 months.

Organoleptic characteristics

Colour ruby red with red reflexes

Aroma fruit and richness

Flavour dark chocolate and sea salt character.

Long and intense final

Wine and food pairing broiled meats or game, mature cheeses

Chemical analysis

Alcoholic strenght ml/100ml..... 14,5%

Total acidity g/l.....5,47