



Fattoria Valacchi

OLIMPIA

Type: red wine

Grape variety: 34% Sangiovese, 33% Cabernet Sauvignon, 33% Syrah

Designation: IGT Toscana

Area of production: Barberino Val d'Elsa

Soil composition: loam and clayey soil, moderately rich in layered rocks of sedimentary origin.

Vineyard altitude: 300 m. sea level

Training system: Cordone speronato (spurred cordon)

Vines density: 5000 plants

Harvest period: beginning of October

Vinification: traditional vinification in stainless steel vats, with frequent r m-ontages (pumping over) of the skins and maceration for 12 days

Ageing period: 12 months in second passage French oak barrels.

Serving temperature: 18/20 

Alcoholic content: 14%

Food pairing: red roasted meat, aged cheese and hunting game

Organoleptic characteristics: ruby red colour. Scent of black current, plum, vanilla and chocolate notes. Full bodied flavour with smooth , sweet and silky tannins.

