



## 'OLINTO' SANT'ANTIMO ROSSO | DOC

With 'Olinto,' we bring to light one of our territory's historical and indigenous vines: Canaiolo, produced for the first time in purity at Molino di Sant'Antimo. This wine has an intense ruby red colour and a particularly fruity bouquet releasing fresh and floral notes. On the palate, it is balsamic, soft-bodied, and velvety.

**GRAPE VARIETY:** 100% Canaiolo

**VINEYARDS NAME:** Piaggia

**VINES AGE:** 26 years old

**ALTITUDE:** 200 MT A.S.L.

**VINEYARDS EXPOSURE:** South - East

**TRAINING SYSTEM:** Gouyot

**HARVESTING PERIOD:** Last decade of September

**VINIFICATION:** Destemming and soft pressing, 8 days of alcoholic fermentation into stainless steel tank at a controlled temperature, manual pressing, maceration on the skins for 8 days at the end of the alcoholic fermentation.

**AGING:** 18 months in barriques of French oak, 3 months in bottle.

**FORMAT:** 506 bottles of 750 ML, 100 bottles of 1,5 LT

**PACKAGING:** Case of 6 / 12 bottles 750 ML, Wood case of 1 bottles 1,5 LT