

VILLA L'OLMO



Villa L'Olmo is much more than a wine: it is the story of the Giannotti family, of their country home and of their deep love for the Impruneta area. Its elegant label depicts the family estate, a symbol of a tradition that is renewed with passion and innovation.

DENOMINATION: IGT TOSCANA ROSSO

GRAPES: Cabernet Franc, Cabernet Sauvignon and Merlot
WINEMAKER: Emiliano Falsini

REFINING: 18 months in French oak barriques and 4 months in terracotta amphorae

WINEMAKING BETWEEN HISTORY AND INNOVATION

The grapes, hand-picked in the Impruneta vineyards, are vinified with spontaneous fermentation and long maceration to enhance their structure and complexity. The refinement takes place in barriques and terracotta amphorae, before concluding in the historic Galleria Filtrante of Impruneta: an environment dug into the stone in the mid-nineteenth century, today perfect for the maturation of wine thanks to the constant temperature of 14°C and natural humidity of 95%. An eco-sustainable process that combines tradition, territory and respect for nature.

CHARACTER AND IDENTITY

With an intense ruby red color, Villa L'Olmo offers enveloping aromas of ripe red fruits, sweet spices and tobacco. In the mouth it is structured and elegant, with a fruity and persistent finish that makes it a refined wine with great personality.

Villa L'Olmo is the expression of a family history, a tribute to Tuscany and its winemaking tradition, preserved in every bottle.

ELEVATION: Minimum 6 months in the Impruneta filter tunnel

SERVING TEMPERATURE: 15-16°C

VOL/ALC: 14,5% VOL

AGEING POTENTIAL: 15-20 years