



TORCILACQUA

2018

OPÌMO

TOSCANA IGT | 13,5% VOL.

The mellow roundness of Merlot, the fresh and spicy notes of Sangiovese, the strength and persistence of Cabernet Sauvignon, all merge to give rise to 2.200 bottles of Opìmo IGT. This unique blend was bottled in August, 2018, after sixteen months aging in tonneaux and barriques (50% of which new) and six months in steel.



GRAPE VARIETIES

Merlot (50%)
Sangiovese (25%)
Cabernet Sauvignon (25%)



VINTAGE PRODUCTION

2.200 bottles



HARVEST

By hand, in boxes



FERMENTATION

30 days in steel vats, frequent pump-overs and *delaistages*

Malolactic fermentation
In barriques



AGING

First step
16 months in 50% new barriques

Second step
6 months in steel before bottling



TORCILACQUA

The farm is located in Badia a Passignano, in the heart of the Chianti Classico area. Our land develops in one body on the south, south-west side of the hill, facing a well-known historic abbey at an average altitude of 350m a.s.l.

The microclimatic conditions of the area, combined with perfect exposure and balanced soil composition let us grow finest quality grapes, and then obtain well-structured wines.

Vineyards have an average age of 20 years. The pruning systems we use are the *guyot* and the *spurred cordon*, with an average density of 5,000 plants per hectare.

We produce three distinct wines, which are blends of our grape varieties: *Sangiovese*, *Merlot* and *Cabernet Sauvignon*.

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