



## OPHELIAH MARIA 2012

Ophelia Maria is the fruit of an acute selection of 100% Cabernet Sauvignon derived from high-lying vineyard sites at 200 m above sea level. It is one among very few mono-varietal wines produced in the Bolgheri area. A unique aging process and particular sensory qualities give life to a wine defined by elegance and remarkable personality: ample, intense and with velvety tannins.

### COMPOSITION

Cabernet Sauvignon 100%

### VINIFICATION

The carefully selected grapes are harvested by hand from the estate's highest altitude vineyard. Fermentation and maceration ensue with skin contact in stainless steel tanks for about 28-39 days at controlled temperatures never exceeding 28-30°C. The wine is then transferred to 225-liter French oak barrels (Allier and Tronçais) in which the malolactic fermentation is completed. Aging takes place in barrique and then in bottle before the wine is released to the market.

### TERROIR

Altitude: 80/100 M. ASL

Vineyard exposure: OVEST

Plant density: 6500 WINE GRAPES/HA

Yield per hectare: 90 QUINTALS WINE GRAPES/HA

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## CLIMATE

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A particularly long, harsh winter hit Bolgheri with occasional snowfall and temperatures below 0°C for over 10 days in February. The following Spring was characterized by modern temperatures and rainfalls, but no issues with downy mildew or powdery mildew. Starting in June, temperatures increased substantially compared with 2011 reaching normal seasonal averages of 24°C which favored plant development and the onset of fruit. Considerable diurnal temperature changes over the summer months bode well for perfumes and polyphenols in the grapes. Harvest began early and ended early, on October 5, with excellent maturity.

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