

Nearco

vintage 2001 - Toscana I.G.T.



PRODUCTION AREA:

Montalcino – Siena – Sant’Angelo in Colle. Hilly lands with Southern – South/Western orientation.

VINEYARDS:

Soils of medium weight with some calcareous pebbles.
Average height: 350 m above sea level.

SEASON CONDITIONS:

Vintage characterized by the rough frost of April 16th, which drastically reduced quantities luckily to the advantage of quality. A wave of heat on the last week of July and the first of August considerably anticipated harvest.

GRAPES:

50% Merlot, 30% Cabernet, 20% Syrah. Clones of French origin. Manual harvest with a rigorous selection of the best bunches and a second selection on the cellar selecting table.

VINIFICATION:

The 3 varieties are fermented separately in 150 hl wide and short stainless steel tanks, in order to have an extended surface of skins-must contact, leading to an optimum extraction of the polyphenolic richness. About 20 days of maceration at a controlled temperature below 30° C. Daily punching down and 2 “délestages” on the 3rd and 5th day of fermentation.

AGEING:

18 months in new 225 liter oak barrels from Allier and Tronçais. After the first 12 months of separate ageing, the wines are assembled and the finished blend goes back to the barrels for a further 6 months. After bottling the wine ages in bottle for more than a year before release.

MAIN FEATURES

COLOUR:

Dense, very dark, with brilliant violet hues.

BOUQUET:

Charms in its complexity: a careful taste will lead to detect the features of the three varieties of the blend but none predominates over the others, in a wonderful game of equilibrium.

TASTE:

The spicy fruit of the grapes compete with the boisé of the barrique, in a crescendo extending on the palate with extremely pleasant effects. The impressive but elegant flavour leads to a long and memorable aftertaste.

ALCOHOL CONTENT:

14,0% vol

TOTAL ACIDITY LEVEL:

5.7 g/l

SERVING TEMPERATURE:

18° C

Better decant the wine before serving.