

Nearco

vintage 2003 - Sant'Antimo D.O.C.



PRODUCTION AREA:

Montalcino - Siena – Sant'Angelo in Colle. Hilly lands with Southern – South/Western exposition.

VINEYARDS:

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

WEATHER CONDITIONS:

Not very cold but long winter, with few rainfalls. A late bud burst has limited the damages caused by the frost of April 8th, which has, none the less, reduced production in many vineyards. After the rain of April 21st, there haven't been rainfalls until after harvesting. Temperatures with ranges above 40°C in July and August.

GRAPES:

50 % Merlot, 30% Cabernet, 20% Syrah. Clones of French origin. Manual harvest with 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 "delestages" on the 3rd and 5th day of fermentation.

AGEING:

18 months in new 225 litre 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:

Very intense, with brilliant violet hues.

ALCOHOL CONTENT:

14,0% vol

BOUQUET:

Despite the exceptional warm temperatures the scent and the freshness of the fruity notes are greatly surprising. The pepper from the Syrah is having a duet with the blackberries from the Cabernet and the elegant Merlot assists discreetly.

TOTAL ACIDITY LEVEL:

5.9 g/l

SERVING TEMPERATURE:

18° C

FLAVOUR:

Great balance between the varietal spices and the boisé of the barrique. The flavour is warm and enveloping, supported by a refreshing acidity. Elegant and long after-taste.

Better decant the wine before serving.