

Nearco

vintage 2006 - Sant'Antimo D.O.C.



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 above sea level.

WEATHER CONDITIONS:

Not very cold but rainy winter. The delay at budburst was recovered by June. The abundant rainfalls during the spring allowed to overcome easily the summer and bring the grapes to a very balanced ripeness.

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 100 hl and 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:

14,5% vol

BOUQUET:

Charms for its complexity: a careful tasting will lead to detect the features of the three varieties of the blend. None predominates over the other, in a wonderful game of equilibrium.

TOTAL

ACIDITY LEVEL:

5.8 g/l

FLAVOUR:

The tannic structure of the Cabernet is wrapped in the intriguing fruit of Merlot and Syrah whose spices are well integrated with the "boisé" of the barriques in a crescendo of very pleasant sensations leading to a long and unforgettable aftertaste.

SERVING

TEMPERATURE:

18° C

Better decant the wine before serving.