

Nearco 2004

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:

Optimal weather conditions, good rainfall in spring, regular hot temperatures in July and August with some pleasant rainstorms. The grapes have reached a perfect maturation.

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.

MAIN FEATURES

Colour: Very intense, with brilliant violet hues.

Bouquet: The spicy fruits of the grapes are well integrated with the “boisé” of the barriques in a crescendo of very pleasant sensations. The thick but elegant acidity leads to a long and unforgettable aftertaste.

Flavour: 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 other, in a wonderful game of equilibrium.

Alcohol content:14% vol.

Total acidity:6,0 g/l

Serving temperature18° C

Decant before serving