

Nearco 2002

Sant'Antimo D.O.C.



Production area:

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

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

Weather conditions:

Cold winter, spring and beginning of summer with few rainfalls. Temperatures higher in June than in July. From the beginning of August to the end of autumn frequent rainfalls. Repeated green harvests and accurate selection of the grapes have allowed the production of high quality wines with an inviting fruit.

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 “délestages” 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: 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 other, in a wonderful game of equilibrium.

Flavour: The powerful tannins of the Cabernet are woven into the inviting fruit of Merlot and Syrah. The spicy fruit of the grapes are well integrated with the barrique in a crescendo of sensations leading to an elegant and unforgettable aftertaste.

Alcohol Content: 13,5%

Total acidity: 5,6 g/l

Service temperature: 18° C

Better decant the wine before serving