

Nearcl 2005

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:

The rainy cold winter delayed the budburst of about 10 days. (April 10-15) Typical hot summer. The maturation has been slow but very balanced thanks to a fresh autumn with a few rainfalls.

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.

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 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.

Alcohol content: 14,5% vol.

Total acidity: 5,9 g/l

Serving temperature: 18 C°

Decant before serving.