

Nearco 2010

Sant'Antimo D.O.C.



Production area:

Montalcino - Sant'Angelo hill overlooking the Orcia River. Soils of medium density with some limestone pebbles. Gentle slopes facing South – South/West

Weather conditions:

Optimal climate conditions, good rainfall in spring, hot and dry summer with regular temperatures. The weather was ideal in September with pleasant temperatures during the day and fresh nights. The maturation evolved perfectly.

Grapes:

All the grapes from Col d'Orcia vineyards, 50 % Merlot, 30% Cabernet, 15% Syrah, 5% Petit Verdot. During the harvest, we base our selection on the search of a balanced ripeness for all the varieties except for the Syrah where we choose a slight over-ripeness to increase the complexity of the wine.

Vinification:

The varieties are fermented separately in stainless steel tanks. About 20 days of maceration at a controlled temperature. Malolactic fermentation takes place in concrete tanks. From there the wine went directly into barrels and barriques in February – March 2011.

Ageing:

Separate ageing of the varieties and lots for 12 months in French oak barrels. In order to enhance the fruit, the Merlot cultivar is aged in 500 liters French oak tonneaux. No further racking until the wine was blended. (March 2011). The wine reached its stability during the winter, when it underwent the seasonal cold temperatures in order to get a clear wine in a natural way.

Bottling: Bottled on 20 and 21 of August 2012
Bordolaise 750 ml: 24.450 bottles
Magnum 1,5 liter: 100 bottles

MAIN FEATURES

- Colour** Intense ruby red, with brilliant violet hues.
- Bouquet:** Intense, harmonic and piercing. The notes of ripe fruits are enhanced by the cultivar perfectly balanced with the vanilla and the spices originating from the oak.
- Flavour** Warm, ample and vinous. The tannins are soft and ripe; the aftertaste is pleasant, long, persistent.

Alcohol content: 14% vol

Total acidity: 5,20 g/l

Serving temperature: 18 C°

Decant before serving.