

Nearco 2011

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

The heavy spring rains and the high temperatures brought the vegetative growth forward ten/fifteen days causing an early “veraison” in the second decade of July. Between late August and early September the temperatures were high. Early harvest of over a week, with very low yields but good quality of the grapes.

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 2012.

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. (April 2013). The wine reached its stability during the second winter, when it underwent the seasonal cold temperatures in order to get a clear wine in a natural way. After bottling the wine ages in bottle.

Bottling: Bottled on 25 and 26 of July 2013

Bordolaise 750 ml: 27.467 bottles

Magnum 1,5 liter: 250 bottles

MAIN FEATURES

Colour: Intense ruby red, with brilliant violet hues.

Bouquet: Intense and ample. The notes of ripe fruits are enhanced by the cultivar and perfectly balanced with the vanilla and the spices originating from the oak.

Flavour: Very well structured, the ripe and persistent tannins are perfectly balanced with the fruit and the spices from the oak. The aftertaste is soft, pleasant and persistent.

Alcohol content: 14,5% vol.

Total acidity: 5,8 g/l

Serving temperature: 18 C°

Decant before serving.