

Nearco 2012

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:

After a cold and occasionally snowy winter, some positive weather events produced a little water accumulation in the soil. The spring was quite warm. The summer was very hot without rain. The rains of early September restored the balance to some extent favouring the ripening. The overall drought led to a noticeable reduction of yields with small berries and great concentration 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 fermented separately in stainless steel tanks. About 20 days of maceration at controlled temperature. Malolactic fermentation takes place in concrete tanks. From there the wine went directly into barrels and barriques in February –March 2013.

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. (completed on March 2014). 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 28 of August 2014
Bordelaise 750 ml: 26.030 bottles
Magnum 1,5 liter: 247 bottles



MAIN FEATURES

- Colour** Intense ruby red, with brilliant violet hues.
- Bouquet:** Intense and harmonic with clear notes of ripe fruits enhanced by the aromas of spices and vanilla originating from the oak.
- Flavour** Fully structured, with ripe and persistent tannins. The aftertaste is sapid and pleasant reminding the typical aromas of the barriques.

Alcohol content 14,5 %

Total acidity: 5,7 g/l

Serving temperature: 18° C