



COL D'ORCIA
— MONTALCINO —



Nearco 2013

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.

Season conditions:

The healthy winter rains restored the soil humidity level after the drought of 2012. Budding and flowering occurred during the typical periods of recent years. The regular temperatures in the summer recall the traditional vintages of the past. The harvest, facilitated by optimal temperatures excursion and by timely rainfalls, took place in the second half of September.

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 2014.

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 April 2015). 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:

Bordelaise 750 ml: 9.542 bottles
Magnum 1,5 l. : 250 bottles

MAINS FEATURES

Colour: Intense ruby red with brilliant violet hues.

Bouquet: Ample, complex and inviting. The typical notes of ripe fruits are well balance with the toasted spices originating from the oak.

Flavour: Good structure with soft and silky tannins. Long and persistent aftertaste reminding the typical notes of the barriques.

Alcohol content: 14,5 %

Total acidity: 5,6 g/l

Serving temperature: 18° C