

Nearco 2014

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:

Mild and rainy winter with temperatures higher than the average. The whole process of maturation was anticipated by the intense and persistent rainfalls in June and July followed by a sunny September with mild temperatures. Elegant and fine structure with low alcoholic content.

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 April 2015.

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 racking until the wine was blended. (completed on April 2016). 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. After bottling the wine ages in bottle

Bottling:

Bordelaise 750 ml: 26.172 bottles
Magnum 1,5 l. : 250 bottles

MAIN FEATURES

Colour: Intense ruby red with brilliant violet hues.

Bouquet: Ample and warm, provided with great freshness and complexity. The typical varietal notes are highlighted by gentle scents of vanilla.

Flavour: Rich wine with a great structure and ripe pleasant tannins. The aftertaste is deep and lasting. The fruity aromas are well balanced with the typical notes of the barriques.

Alcohol content: 13,5 %

Total acidity: 5,2 g/l

Serving temperature: 18° C