

# Nearco 2016

## 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:**

Winter was rather dry with low temperatures in January and February. Spring rains, within the seasonal average, provided the water reserve necessary for the months of July and August. September was temperate with good day/night temperature excursions allowing a perfect ripeness of the grapes.

**Grapes:**

All the grapes from Col d'Orcia vineyards, 55% Merlot, 20% Petit Verdot, 15% Syrah, 10% Cabernet Sauvignon. During the harvest, we select the grapes searching for balanced ripeness of each variety. For the Syrah we allow a slight over-ripeness to increase the complexity of the wine.

**Vinification:**

All varieties are fermented separately in stainless steel tanks. About 20 days of maceration at controlled temperature. Malolactic fermentation took place in concrete tanks. From there the wine went directly into barrels and barriques in June 2017.

**Ageing:**

Separate ageing of the varieties and lots for 12 months in French oak barrels. In order to enhance the fruitiness, the Merlot cultivar is aged in 500 liters French oak tonneaux. No racking until the wine was blended. At the end of May 2018. The wine reached its stability during the winter, when it was submitted to the seasonal cold temperatures in order to thin wine in a natural way. After bottling the wine aged in bottle

**Bottling:**

Bordelaise 750 ml: 25.894 bottles  
Magnum 1,5 l. : 250 bottles

### MAIN FEATURES

- Color:** Intense ruby red with brilliant violet hues.
- Bouquet:** The nose is intense and harmonious with hints of ripe fruits as blackcurrant and blackberry that blend perfectly with the spicy notes and the vanilla flavoring from the oak.
- Flavour:** Soft and rich to the palate with ripe tannins, well balanced by a nice freshness. Good persistence that leads to a fruity finish.

Alcohol content: 14,5 %

Total acidity: 5,6 g/l

*Serving temperature: 18° C*