



Nearco 2018

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 rains in the seasonal average with some snowfalls that helped compensate the water shortage in the soil. The beginning of the spring was mild with occasional rains. June and July were hot. Light and intermittent rains during the first three weeks of August with average temperatures of 25°C. During the first week of September the temperatures was 30°C. with some rainy days. The harvest started around mid September.

Grapes:

All the grapes from Col d'Orcia vineyards, 30% Merlot, 25% Syrah, 25% Petit Verdot, 20% Cabernet. During the harvest, we select the grapes searching for balanced ripeness of each variety except for the Syrah to which we allow a slight over-ripeness to increase the complexity of the wine.

Vinification:

All varieties are fermented separately in stainless steel tanks. About 12/14 days of maceration at controlled temperature(25°). Malolactic fermentation took place in concrete tanks. From there the wine went directly into barrels and barriques in spring 2019.

Ageing:

Separate ageing of the varieties and lots for 14 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 (summer 2020). The wine reached its stability during the winter, when it was submitted to the seasonal cold temperatures in order to clarify the wine in a natural way. After bottling the wine aged in bottle.

Bottling:

Bordelaise 750 ml: 13.300 bottles
Magnum 1,5 l. : 250 bottles

MAIN FEATURES

Color:	Intense ruby red
Bouquet:	The nose reveals an ample, complex and harmonious aromatic profile. The ripe fruit notes, black currant and blackberry, are enhanced by vanilla and spices aromas given from the oak.
Flavour:	The taste is soft and harmonious, the tannic texture is ripe and well balanced by a pleasant freshness. The finish is fruity, spicy sweet and long lasting.
Alcohol content:	14,5%
Total acidity:	5,4 g/l

Serving temperature: 18° C

