



COL D'ORCIA
— MONTALCINO —



Nearco 2019

IGT Toscana

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 winter with low temperatures in January followed by rains in the second half of February. Cool and rainy spring. June and July were sunny with just one relevant rainstorm. August with average seasonal temperatures. Thanks to the abundant water reserves and the lack of extreme heat, the foliage remained efficient all season long. All this resulted in a slow homogenous ripening of the grapes excellent for obtaining a perfect phenolic and technological maturity. “5 stars vintage.”

Grapes:

All grapes from Col d'Orcia vineyards, 50% Merlot, 28% Syrah, 22% Petit Verdot. 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 a controlled temperature of 25°. Malolactic fermentation took place in concrete tanks. From there the wine went directly into barriques in spring 2020.

Ageing:

Separate ageing of the varieties and lots for 24 months in French oak barrels. No racking until the wine was blended (completed in early summer 2022). 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:	27.373 bottles
Magnum 1,5 l.	300 bottles

MAIN FEATURES

Color:	Deep ruby red
Bouquet:	Intense, ample, rich. The bouquet reveals fruity hints in particular notes of ripe blackberry together with spicy and vanilla aromas leading to balsamic tones typical of the cultivar.
Flavour:	The palate is enveloping, with excellent tannic structure and good acidity. Well integrated and persistent ripe tannins. The taste closes with an elegant finish.
Alcohol content:	15%
Total acidity:	5,5 g/l

Serving temperature: 18° C