







Nearco 2020 IGT Toscana

Organic

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:

The first part of winter was very rainy followed by low temperatures during the months of January and February and a light snowfall at the end of winter. Regular spring with rains and temperatures in the seasonal average. The beginning of summer was slightly rainy. Hot summer months, with some beneficial rainstorm at the end of August. In September the temperatures difference between night and day facilitated the synthesis of the polyphenols, making the technological and phenolic ripeness of the grapes perfectly balanced, with an hight aromatic component. 5 -stars vintage.

Grapes:

All grapes from Col d'Orcia vineyards, 52% Merlot, 25% Syrah, 23% 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 2021.

Ageing:

Separate ageing of the varieties and lots for 22 months in French oak barrels. No racking until the wine was blended (completed in early summer 2023). 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: 26.524 bottles Magnum 1,5 l. 300 bottles

MAIN FEATURES

Color: Deep ruby red

Bouquet: The fragrant bouquet of dried fruits such as mulberry

and plum is combined with elegant notes of vanilla

and coffee coming from the oak.

Flavour: Elegant and enveloping wine with soft and ripe

tannins. It closes with a pleasant persistence.

Alcool content: 14,5 %

Total acidity: 5,40 g/l Serving temperature: 18° C