



Nearco 2015 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, 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:

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 April 2016.

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 2017). 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: 27.405 bottles
Magnum 1,5 l. : 250 bottles

MAIN FEATURES

| | | |
|-------------------------|---|-----------------------------------|
| Color: | Intense ruby red with brilliant violet hues. | |
| Bouquet: | Intense and fragrant, red fruits aromas, blackberry and plum combined with intense and spicy notes. | |
| Flavour: | Great structure, balanced and pleasant. Its soft and ripe tannins lead to a lasting aftertaste. | |
| Alcohol content: | 14,5 % | |
| Total acidity: | 5,4 g/l | <i>Serving temperature: 18° C</i> |