

Nearco

vintage 2005 - Sant'Antimo D.O.C.



PRODUCTION AREA:

Montalcino - Siena - Sant'Angelo in Colle. Hilly lands with slopes facing South-South/West.

VINEYARDS:

Soils of medium weight with some calcareous pebbles. Average height 350 metres above sea level.

WEATHER CONDITIONS:

The rainy cold winter delayed the blooming of about 10 days (April 10-15). Typical hot summer. The maturation was slow but very balanced thanks to a rainy and fresh autumn.

GRAPES:

50 % Merlot, 30% Cabernet, 20% Syrah. Clones of French origin. Manual harvest with rigorous selection of the best bunches and a second selection on the cellar selecting table.

VINIFICATION:

The 3 varieties are fermented separately in 150 hl wide and shallow stainless steel tanks, in order to have an extended surface of skins-must contact, leading to an optimum extraction of the polyphenolic richness. About 20 days of maceration at a controlled temperature below 30° C. Daily punching down and 2 "delestages" on the 3rd and 5th day of fermentation.

AGEING:

18 months in new 225 litre oak barrels from Allier and Tronçais. After the first 12 months of separate ageing, the wines are assembled and the finished blend goes back to the barrels for a further 6 months. After bottling the wine ages in bottle for more than a year before release.

MAIN FEATURES

COLOUR:

Very intense, with brilliant violet hues.

ALCOHOL

CONTENT:

14,5% vol

BOUQUET:

Charms in its complexity: a careful taste will lead to detect the features of the three varieties of the blend but none predominates over the other, in a wonderful game of equilibrium.

TOTAL

ACIDITY LEVEL:

5.9 g/l

FLAVOUR:

The tannic structure of the Cabernet is wrapped in the intriguing fruit of Merlot and Syrah whose spices are well integrated with the "boisé" of the barriques in a crescendo of very pleasant sensations leading to a long and unforgettable aftertaste.

SERVING

TEMPERATURE:

18° C

Better decant the wine before serving.