



TOSCANA IGT NEARCO

2019

The Vintage

Winter was mild, with low temperatures recorded in January, followed by rainfall during the second half of February. Spring was cool and marked by regular precipitation.

June and July were sunny, with only one significant rainfall event, while August temperatures remained in line with seasonal averages.

Thanks to the water reserves accumulated earlier in the year and to temperatures that never reached excessively high peaks, the vine canopy remained largely intact and fully functional. These conditions allowed for a slow and even ripening process, ideal for achieving perfect phenolic and technological maturity in the grapes.

Technical Data

Grape Varieties: Merlot, Syrah, and Petit Verdot

Alcohol: 15.0% vol.

Total Acidity: 5.5 g/L

Serving Temperature: 18°C

Vinification and Ageing

Harvest decisions are based on achieving balanced ripeness across all grape varieties, which are sourced exclusively from estate-owned vineyards and vinified separately in stainless steel tanks.

The first racking took place directly into barriques in spring 2020. Each variety and individual lot was then aged separately for 24 months in French oak barriques.

No further racking was carried out until the final blending in early summer 2022, followed by an additional year of bottle ageing before release.



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