



TOSCANA IGT NEARCO

2020

The Vintage

The first part of winter was marked by abundant rainfall, followed by low temperatures in January and February, with light snowfall occurring towards the end of the season.

Spring conditions were regular, with rainfall and temperatures in line with seasonal averages. Early summer was slightly wet, while the summer months were generally warm, with a few beneficial thunderstorms occurring at the end of August.

The marked day-to-night temperature variations during September promoted the development of noble compounds both within the pulp and in the skins of the berries, resulting in grapes with a perfect balance between technological and phenolic ripeness, as well as remarkable aromatic intensity.

Technical Data

Grape Varieties: Merlot, Syrah, and Petit Verdot

Alcohol: 14.5% vol.

Total Acidity: 5.4 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 early summer 2021. Each variety and individual lot was then aged separately for 22 months in French oak barriques.

No further racking was carried out until the final blending in spring 2023, followed by an additional year of bottle ageing before release.



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