



TOSCANA IGT NEARCO

2021

The Vintage

The 2021 growing season was marked by significant weather events that reduced production by approximately 30% compared to a normal vintage.

A first reduction in yield resulted from the severe frost of April 8, when temperatures dropped as low as -7°C. In addition, the prolonged drought that began in June and persisted throughout the harvest period, with very little rainfall, led to a decrease in both berry size and weight.

Thanks to the marked day-to-night temperature variations experienced between late August and early September, ripening progressed under favourable conditions, resulting in excellent polyphenolic concentration and good aromatic intensity. These characteristics were further enhanced by a favourable skin-to-juice ratio.

Technical Data

Grape Varieties: Merlot, Cabernet Franc,
Petit Verdot, and Syrah

Alcohol: 14.0% 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 2022. 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, followed by an additional year of bottle ageing before release.



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