



COL D'ORCIA

SANT'ANTIMO DOC

NEARCO

2013

The Vintage

The beneficial, rain-rich winter restored soil moisture levels to optimal conditions following the drought-affected 2012 vintage. Budbreak and flowering occurred within the typical timeframe of recent years, while the summer weather remained moderate and free from extreme conditions, recalling the more "traditional" vintages of the past.

Harvest began in the second half of September, supported by excellent day-to-night temperature variations and well-timed rainfall events that favoured balanced grape ripening.

Technical Data

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

Alcohol: 14.5% vol.

Total Acidity: 5.6 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 and tonneaux between February and March 2014. Each variety and individual lot was then aged separately for 12 months in French oak barriques.

To enhance fruit expression, the Merlot component was matured in 500-litre French oak tonneaux. No further racking was carried out until the final blending in April 2015, followed by an additional year of bottle ageing before release.



COL D'ORCIA S.R.L. Società Agricola
Via Giuncheti 53024 Montalcino – Italia
info@coldorcia.it+39 0577 80891