



COL D'ORCIA

SANT'ANTIMO DOC

NEARCO

2015

The Vintage

Winter was relatively dry, with low temperatures recorded in January and February. Spring rainfall was in line with seasonal averages, allowing sufficient water reserves to accumulate and support the vines through the hot months of July and August. September was mild, with significant day-to-night temperature variations, creating ideal conditions for the grapes to reach perfect ripeness.

Technical Data

Grape Varieties: Merlot, Cabernet Franc, 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 and tonneaux in April 2016. 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 2017, followed by an additional year of bottle ageing before release.



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