



COL D'ORCIA

SANT'ANTIMO DOC

NEARCO

2017

The Vintage

The 2017 growing season was marked by two clear manifestations of climate change: drought and prolonged heatwaves. Rainfall was almost entirely absent from the end of 2016 onward, while summer temperatures remained consistently high.

The thunderstorm of August 13, followed by a significant drop in nighttime temperatures, proved crucial for grape ripening. Although only a limited number of clusters reached full maturity, the vintage yielded exceptionally healthy grapes with remarkable aromatic complexity, elegant tannins, and excellent natural acidity.

Technical Data

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

Alcohol: 14.5% vol.

Total Acidity: 5.3 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 spring 2018. 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 May 2019, 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