



COL D'ORCIA

TOSCANA IGT
NEARCO

2022

The Vintage

Budbreak occurred at the end of the first week of April, with excellent bud fertility and a good number of potential clusters. April was mild and relatively dry, as was the entire first part of spring.

Temperatures from May through July were well above seasonal averages, resulting in some flower shatter and reduced cluster development, with smaller, looser bunches. Rainfall between late July and mid-August, totaling 130 mm, brought lower daytime temperatures and significant diurnal temperature variations. Over the following weeks, these conditions allowed the vines to achieve a better balance in the grapes' ripening parameters.

Technical Data

Grape Varieties: Merlot, Syrah, Petit Verdot, Cabernet

Alcohol: 14.0% vol.

Total Acidity: 5.6 g/L

Serving Temperature: 18°C

Vinification and Ageing

Harvest decisions were based on achieving balanced ripeness across all varieties, sourced exclusively from estate-owned vineyards. Each variety was vinified separately in stainless steel tanks.

The first racking took place directly into barriques in August 2023, followed by 21 months of separate ageing by variety and lot in French oak barriques. No further racking was carried out until the final blending, followed by an additional year of bottle ageing.



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