

Chianti supertuscan Nearco

FATTORIA LA LOGGIA *dal*



1427



NEARCO

Supertuscan I.G.T. (Indicazione Geografica Tipica)

Grape Mixture:

70% Sangiovese, 30% Cabernet Sauvignon.

Altitude:

350 meters (1,148 ft.)

Training system:

Spurred cordone

Tasting Notes:

Intensely fruity and vinous; the wine's flavor shows an excellent structure; it is balanced and features soft tannins and a persistent finish.

Vinification :

The grapes used in Nearco are the last to be harvested and they are selected in the vineyard. The Cabernet is collected first and the Sangiovese usually a week afterward.

Removal of the stalks and pressing are carried out in soft fashion and the two varieties are vinified separately with the use of extremely delicate processes.

Fermentation occurs at a temperature no higher than 30° C. (86° F.). The wine is placed in barriques that are new or one year old and complete malolactic fermentation by the end of the year.

Afterward, the wine is racked and the Sangiovese and Cabernet are blended. It is then racked into barriques, where the wine remains for 12 months. Bottling follows and then fining in the bottle for at least six months before the wine is released onto the market.

Alcohol level: 13% vol.



This page is on the web to http://www.fattorialaloggia.com/nearco_gb.htm

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