

TENUTE SILVIO NARDI



43° TOSCANA
IGT

Production area: various vineyards of our property in the Municipality of Montalcino with a north-west, south-east exposure at approximately 240-380 m a.s.l.

Vine varieties: 40% Sangiovese, 40% Merlot, 20% Petit Verdot

Soil composition: jasper, shale and clay schist.

Training system: spurred cordon with 5,200 plants/ha.

Harvest: manual in cases in the second half of September

Wine-making and aging: fermentation and maceration for approximately 18 days, at a controlled temperature of <28°C. Aging in steel tanks for 12 months followed by bottle aging.

Bottles produced: 10.000

Sensory characteristics: Clean, intense and complex aromas, rich in spicy overtones, which accompany a floral note enriched with ripe red fruit. Mellow first entry on the palate followed by a confident structure and mild and smooth tannins. Well balanced and persistent.

The origin of the name: the name comes from the 43rd parallel which goes through the entire Montalcino territory.

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