

TENUTE SILVIO NARDI



43° TOSCANA
IGT

Production area: various vineyards of our property in the Municipality of Montalcino in the south-east area, at approximately 350 m a.s.l.

Vine varieties: Syrah and Merlot

Soil composition: sands rich of quartz and Pliocene clays.

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

Harvest: manual in cases in the first half of September

Wine-making and aging: grapes are vinified together with a soft press maceration of 3-4 hours and a cold fermentation at a controlled temperature of <15°. Ageing in steel tanks on lees for 2-3 months.

Bottles produced: 1.300

Sensory characteristics: Bright pink colour, with a bouquet of floral notes of violet and fruity notes of peach, apricot and strawberry. The taste is fresh and crispy and reminds of the fruit hints. Well balanced, it shows a good persistence and a fresh and sapid finish.

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