



TENUTE SILVIO NARDI



43° TOSCANA
IGT

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

Vine varieties: Malvasia and Moscato

Soil composition: jasper, shale and clay schist.

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

Harvest: manual in cases in the first half of September

Wine-making and aging: Malvasia and Moscato are vinified separately with a soft press maceration of 3-4 hours and then a cold fermentation at a controlled temperature of <15°C. Aged for 2-3 months in steel tanks, then final blending.

Bottles produced: 2.800

Sensory characteristics: Straw yellow rich colour, at the nose it shows floral notes of little yellow flowers and fruity notes of tropical fruits, well-balanced with peach hints. In the mouth it has an ample beginning, a good persistence and a sapid finish. Ideal to match with fish and white meat.

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