

# TENUTE SILVIO NARDI



## BRUNELLO DI MONTALCINO DOCG VIGNETO MANACHIARA

**Production area:** Manachiara vineyard located in the municipality of Montalcino with a southeast exposure at approximately 350 m a.s.l.

**Vine variety:** 100% Sangiovese

**Soil composition:** sands rich in quartz and Pliocene clays

**Training system:** spurred cordon with 5200 plants/ha.

**Harvest:** manual in cases in the last week of September

**Wine-making and aging:** fermentation and maceration for at least 32 days at a controlled temperature of 28°C. Maturation for 18 months in French oaktonneaux (Allier), followed by 16 months in large oak barrels from Slavonia. Then it ages in bottle for at least 16 months.

**Bottles produced:** 6600

**Sensory characteristics:** intense, deep ruby red colour with garnet highlights. Powerful and ample aromas characterized by fruity and balsamic, toasted and spiced notes. On the palate it is full-bodied and concentrated, with present and dense tannins, great persistence and texture.