



TENUTE  
SILVIO NARDI



MOSCADELLO DI MONTALCINO  
DOC

**Production area:** Vineyard located in the municipality of Montalcino with north-west exposure at approximately 300 m a.s.l.

**Vine variety:** 100% Muscat

**Soil composition:** Limestone marl soil (Galestro) and marly-sandy layers

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

**Harvest:** Manual harvest in cases during the first ten days of October

**Wine-making and aging:** The raising process takes place directly at the vineyard through a 15-20-day delay in harvest. Grapes are completely destemmed and must is extracted through soft crushing after a pre-fermentation cold maceration process; fermentation proceeds for at least 15 days at low temperature (16-20°C). The wine is then aged for 10 months in French oak barriques.

**Bottles produced:** 2,000

**Sensory characteristics:** Straw yellow in colour with golden highlights. The nose on this wine is classic muscat and strong ripe fruit aroma of apricot, peach and pineapple, supplemented by pleasant spicy and nutty overtones. Velvet-smooth and enfolding in the mouth, it is extremely soft, round and gracefully contoured. Excellent structure and nose-palate length.