

# TENUTE SILVIO NARDI



## ROSSO DI MONTALCINO DOC

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

**Vine variety:** 100% Sangiovese

**Soil composition:** marl and marly-sandy formations

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

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

**Wine-making and aging:** total destemming followed by fermentation and maceration for at least 18 days depending on the lot, at a controlled temperature of < 28 °C. Aging in steel tanks for 6 months

**Bottles produced:** 40,000

**Sensory characteristics:** ruby red colour with good intensity. Neat and fruity at the nose, it is characterised by little red fruits, medical herbs and spices hints. At the palate it is smooth and juicy, full and warm, with present but integrated tannins. Good persistence.