



# TENUTE SILVIO NARDI



## VIN SANTO DEL CHIANTI DOC "OCCHIO DI PERNICE"

**Production area:** Vineyards located in the west side of Montalcino

**Vine Varieties:** 90% Sangiovese - 10 % Malvasia bianca del Chianti

**Soil composition:** Pliocene origin with sandy and clay intercalations

**Training system:** spurred cordon with 5200 vines/ha

**Harvest:** manual in small baskets between September and October.

**Bottles produced:** 900

**Sensory characteristics:** generous wine of amber color, with aromas of cinnamon, raisins, dried and candied figs. Excellent complexity and persistence.

**Wine-making and aging:** Clusters are dried on mats in the so-called fruttaia until January. During this phase, we assist to different chemical changes in the composition of the grape and the most important one is the sugar concentration which reaches 40%. Then the grape is pressed and we obtain a highly sugared must which ferments in little oak barrels of 120 lt called caratelli. These are filled for 85% of must and Madre, that is the sediment of the latest vinsanto which serves as a yeast-bacteria mix for the new fermentation. Nardi's madre is handed down over generations and we can affirm that even if it always renovates itself it is one century old. Barrels are closed with wax and fermentation and aging happen in that same barrel for 5 years. The vinsantaia is a room located under the roof where temperatures change during day and night and this enables chemical, physics and microbiological transformations which create typical aromas and flavours of Vinsanto Occhio di Pernice. At the end of the process we obtain a maximum of 20 lt of this precious wine from a ton of grape.