



TENUTE SILVIO NARDI

BRUNELLO DI MONTALCINO VINEYARD MANACHIARA DOCG



Type: Cru di Brunello di Montalcino DOCG

Production area: Manachiara vineyard located in the municipality of Montalcino with a south-east exposure at approximately 300 m a.s.l.

Vine variety: 100% Sangiovese

Soil composition: sands rich in quartz and Pliocene clays

Training system: spurred cordon with 4,500 plants/ha.

Harvest: manual in cases in the first half of October with careful selection of the finest grapes

Wine-making and aging: total destemming; fermentation and maceration for at least 20 days at a controlled temperature of 28/30°C. Maturation for 12 months in French oak barriques (Allier), followed by 18 months in large oak barrels from Slavonia. Subsequent aging in bottles for more than a year.

Minimum alcohol grade: 14% by vol.

Serving temperature: 18/20°C

Size: 0.75 / 1.5 lt

Bottles produced: 10,000

Sensory characteristics: intense, deep ruby red colour with slight garnet highlights. Clean, intense and complex aromas with hints of ripe fruit, accompanied by floral notes, enhanced with a delicate spicy component. On the palate offers a mellow first impact that continues with an assertive evolution, supported by the right degree of acidity. Has great structure supported by supple, sweet and enveloping tannins with a very good length. An excellent wine to lay down.

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