



TENUTE SILVIO NARDI

TURAN ROSSO SANT'ANTIMO DOC



Type: Rosso Sant'Antimo D.O.C.

Production area: various vineyards in the Municipality of Montalcino with a north-west, south-east exposure at approximately 350 m a.s.l.

Grape blend: 40% Petit verdot, 30% Sangiovese, 20% Syrah, 10% Colorino

Soil composition: jasper and shale.

Training system: spurred cordon with 5,500 plants/ha.

Harvest: manual in cases in the second half of September

Wine-making and aging: fermentation and maceration for approximately 21 days, at a controlled temperature of <28°C. Aged for 6 months in new and used French oak barriques (Allier) followed by bottle aging.

Minimum alcohol grade: 13.5% by vol.

Serving temperature: 18/20°C

Size: 0.75 Lt.

Bottles produced: 20,000

Sensory characteristics: deep ruby red colour.

Clean, intense and complex aroma, rich in spicy overtones, which accompany a floral note enriched with ripe red fruit. Mellow first entry on the palate followed by a confident structure supported by the right level of acidity and the strong presence of supple, mild and enveloping tannins with a few hints of youthfulness. Well-balanced, easy-drinking wine. Possible wine to lay down.

The origin of the name: Tùran is the name of an Etruscan divinity, the equivalent of Aphrodite, who controls and regulates the transformation of grapes into wine and presides over every form of generation including the magical creation of wine from grapes.

TENUTE SILVIO NARDI s.s.

Casale del Bosco- 53024- MONTALCINO (SI)

Tel. +39 0577 808269 Fax +39 0577 808614

e-mail: info@tenutenardi.com