



TENUTE SILVIO NARDI

MERLOT SANT'ANTIMO DOC



Type: Merlot Sant'Antimo DOC

Production area: Colombaiolo vineyard, 6 hectares located in the Municipality of Montalcino with exposure to the east at 350 mt a.s.l.

Vine variety: 100% Merlot

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: total destemming; fermentation and maceration for 25 days, at a controlled temperature of <30°C. Aged for 8 months in new and used French oak barriques (Allier) then bottle aged.

Minimum alcohol grade: 14% by vol.

Serving temperature: 18/20°C

Size: 0.75 lt

Bottles produced: 13,000

Sensory characteristics: deep garnet red colour. Clean, intense and complex aroma, rich in spicy overtones, with a light hint of mint that accompanies ripe red fruit, with a light note of vanilla on the palate. Upon first entry it is soft followed by a nice, full volume. Then, the very good length leads to the final manifestation of the tannin structure that appears important but also delicate, warm and supple. Possible wine to lay down.