



TENUTE SILVIO NARDI

ROSSO DI MONTALCINO DOC



Type: Rosso di Montalcino DOC

Production area: various vineyards situated 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 first half of October

Wine-making and aging: total destemming followed by a brief, cold, pre-fermentation maceration; fermentation and maceration for at least 15 days depending on the lot, at a controlled temperature of < 30 °C. Aging in new and used casks of various sizes for 12 months followed by bottle aging

Minimum alcohol grade: 13% by vol.

Serving temperature: 18/20°C

Size: 0.75 lt

Bottles produced: 50,000

Sensory characteristics: intense ruby red colour. Assertive aroma with hints of ripe red fruits alongside a nice spicy component. Presents itself as warm, soft and full on the palate; firmly structured with a strong but velvety, non-aggressive presence of tannins. Good length.