



TENUTE SILVIO NARDI

ROSSO DI MONTALCINO

Type:	<i>Rosso di Montalcino DOC</i>
Production area:	<i>Various vineyards situated in the municipality of Montalcino with a north-west exposure at approximately 300 m a.s.l.</i>
Vine variety:	<i>100% Sangiovese</i>
Soil composition:	<i>Marl and marly sandy formations</i>
Training system:	<i>Spurred cordon with 5,200 plants/ha.</i>
Harvest:	<i>Manual in cases in the first half of October</i>
Wine-making and aging:	<i>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.</i>
Sensory characteristics:	<i>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.</i>
Minimum alcohol grade:	<i>13% by vol.</i>
Serving temperature:	<i>18/20oC</i>
Size:	<i>0.75 It</i>
Bottles produced:	<i>50,000</i>

