



TENUTE SILVIO NARDI
MONTALCINO



BRUNELLO DI MONTALCINO DOCG *VIGNETO POGGIO DORIA - CRU*

Production area: Poggio Doria vineyard located in North-West side of Montalcino in Casale del Bosco estate with South-West/North-West exposure at approximately 400 m a.s.l.

Grape variety: 100% Sangiovese.

Soil composition: jasper, sand and clay.

Training system: spurred cordon with 5,000 plants/ha.

Harvest: manual, in cases, in the first week of October.

Wine-making and aging: fermentation and maceration for 32 days, at a controlled temperature of <28° C. Maturation for 8 months in French oak tonneaux (Allier), followed by 16 months in large oak barrels from Slavonia. Then bottle aged for 18 months.

Sensory characteristics: intense ruby red colour. Ample and complex notes at the nose: little red fruits and spices melt with mineral and balsamic hints. Elegant and balanced at the palate, full-bodied and persistent, it is characterised by a great texture and concentration, with present and smooth tannins.