



TENUTE SILVIO NARDI  
MONTALCINO



## VIN SANTO DEL CHIANTI DOC “OCCHIO DI PERNICE”

**Production area:** Vineyards located in the West side of Montalcino.

**Grape varieties:** 90% Sangiovese, 10 % Malvasia.

**Soil composition:** Pliocene origin with sandy and clay intercalations.

**Training system:** spurred cordon with 5,200 plants/ha  
Harvest: manual, in first half of September and drying of grapes on mats for at least 3 months.

**Wine-making and aging:** Clusters are dried on mats in until March. Then the grape is pressed and ferments in little oak barrels of 120 lt. called *caratelli* according to the traditional techniques and with the use of Madre handed down over generations. Aging for 3 years, followed by bottle aging.

**Sensory characteristics:** intense amber colour, with generous aromas of cinnamon, raisins, dried and candied figs. Excellent complexity, concentration and persistence.