



Champagnes & Châteaux

QUALITY SINCE 1989

## BRUNELLO DI MONTALCINO DOCG 2015 TENUTE SILVIO NARDI

In 1950 Silvio Nardi bought Casale del Bosco situated west of Montalcino, he then purchased Manachiara to the east in 1962 and Bibbiano Castle. In 1967, the Nardi Estate was among the founders of the important Brunello Consortium. Since 1990 Silvio's youngest daughter Emilia, has been at the helm, ably assisted by her brothers. Tenute Silvio Nardi aim to produce a modern style Brunello, delicate whilst maintaining the traditional Brunello style.

**Grape:** 100% Sangiovese

**Vineyard & Vinification Note:** Spurred cordon training system. Manual harvesting in the second half of October. **Wine making:** Fermentation and maceration for at least 20 days at temperature controlled vats. Maturation for 12 months in new and used French oak barriques (allier), followed by 12 months in large Slovenian oak barrels. Bottle aged for at least 6 months.

**Wine Advocate:** Beautifully polished and bright, the Tenute Silvio Nardi 2015 Brunello di Montalcino offers a textbook rendition from this slightly warm vintage. The wine sketches out classic lines with a generous and full array of Sangiovese aromas. These range from wild fruit and dried cherry to tilled earth, cola and balsam herb. There's a pretty note of blue flower or lilac as well for added elegance. The finish is smooth with integrated tannins and balanced acidity. All the elements work harmoniously here and would be nicely accentuated by a spezzatino di maiale, or pork shoulder slow-cooked with tomato, shallots, red wine and peas. **94 Points, Monica Lerner, October 2020**

**James Suckling Tasting Note:** A linear and tight 2015, like many others, with a medium body, firm and fresh tannins and acidity and a berry, walnut and spice palate. Drink now. **94 Points, July 2019**

**Wine Spectator Tasting Note:** Monolithic today, this red compacts black cherry, plum, tar and tobacco flavors into the chewy tannins. Will need time and faith to find balance. Best from 2024 through 2037. 14,160 cases made, 2,000 cases imported. **90 Points, Bruce Sanderson, June 2020**

**Food Pairing:** Pair with steak or rich fish such as sturgeon, tuna or salmon.



Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN

t 020 7326 9655 e [info@champagnesandchateaux.co.uk](mailto:info@champagnesandchateaux.co.uk)

[champagnesandchateaux.co.uk](http://champagnesandchateaux.co.uk)

