



Champagnes & Châteaux

QUALITY SINCE 1989

BRUNELLO DI MONTALCINO DOCG 2016 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: The Tenute Silvio Nardi 2016 Brunello di Montalcino makes a big impact in the glass thanks to its dark color saturation and the pretty intensity of its aromas that range from dark fruit and plum to soft potting soil and grilled herb. You get beautiful balance here, even more so when you allow the bottle to breathe for a few hours. A twofold delivery of freshness and tannic backbone gives the wine the DNA required to hold 10 years or more. **95+ Points, Monica Lerner, November 2020**

James Suckling: A creamy and juicy Brunello with dried-berry, peach and dusty-earth character. It's full-bodied, chewy and very intense. Lots of fruit, yet reserved and toned with tannins that stay with you throughout. Give it at least three of four years to open. Try after 2024. **95 Points, Oct 2020**

Wine Spectator: A mix of cherry, plum, leather, earth and iron flavors mark this red. Starts out rich and supple in texture, then the assertive tannins sweep in midpalate through the finish. Finds a good balance in the end and finishes long. Best from 2025 through 2045. 25,000 cases made, 4,000 cases imported. **93 Points, Bruce Sanderson, June 2021**

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



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