



Champagnes & Châteaux
QUALITY SINCE 1989

VIN SANTO DOC 2017 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 Nardi have been producing Vin Santo since 1950 following the ancient method of partial drying on mats followed by fermentation and maturation in oak half-barriques using traditional techniques with a yeast-bacteria blend called "mother" handed down over generations

Grape: 70% Sangiovese Grosso - 30% Malvasia

Vineyard & Vinification Note:

Soil composition: Pliocene origin with sandy matrix and clay intercalations

Training system: spurred cordon

Harvest: manual in small baskets

Winemaking and ageing: partial drying of grapes on mats until March. Pressing of the grapes and fermentation in oak half-barriques using traditional techniques with a yeast-bacteria blend called mother handed down over generations. **Ageing** for at least 5 years in small oak barrels

Tasting Note: Deep amber colour. Intense and complex aromas, with ripe and nutty notes like apricots, almonds and candied fruit and smoky flavours of tobacco. In the mouth, it is smooth and velvety with a great taste evolution and a long and persistent final. Excellent capacity of ageing

Food Pairing: The perfect partner to amaretto biscuits and delicate desserts



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