



NARDI



## Brunello di Montalcino DOCG 2018

*Italy / Tuscany*

A "Pure-Noble" Sangiovese wine. A wine for which blending translates to capturing different notes from different terroirs where softness arrives by gentle aging. Tenute Silvio Nardi's classic Brunello is a blend of the finest grapes from the Manachiara and Casale del Bosco estates. Silvio Nardi follows the strict DOCG laws required of a classified Brunello di Montalcino. Yield is limited; only the top 70% of the grapes is used to make the wine. The fruit is carefully handpicked and sorted.

### HARVEST NOTE

Winter was characterized by average rainfall and some snow, which made up for the considerable lack of water. The year began with temperatures above the seasonal average, which lasted until the end of February, when there was a sharp drop in temperatures with snowfall that affected the whole area, and minimum temperatures reaching almost 14°F. There was some light snowfall and rain during March with minimum temperatures below 32°F and maximum temperatures above 59°F at the end of the month. In April, the month in which the buds opened, rainfall was sporadic and minimum temperatures were around 41°F, increasing suddenly from the middle of the month. Frequent and abundant rainfall in May, accompanied by high temperatures, allowed optimal vegetative development. Flowering began at the end of the month. Thanks to the significant humidity accumulated in the soil, the vineyards were able to withstand the high temperatures of June and July. Fruit setting was completed throughout the whole area by mid-June. There was a slight delay in veraison, which began in the second half of July. August was characterized by weak, intermittent rainfall in the first three weeks and average temperatures of 77°F. Temperatures fell significantly in the last few days of the month, with minimum temperatures occasionally falling below 53.6°F. This led to uneven ripening, commencing from the end of August.

### TASTING NOTE

Quite intense ruby red color with garnet highlights. Intense and complex aromas at the nose, rich in ripe fruits, spices and toasted notes. Smooth and bodied at the palate, with great persistence, elegant and wide concentration. Tannins are dense and velvety.

### TECHNICAL DATA

GRAPES: 100% Sangiovese

APPELLATION: Brunello di Montalcino DOCG

PH: 3.54

ACIDITY: 5.4 g/l

ABV: 15.0%

AGING: Aged for 12 months in new and used French oak barriques (Allier) before 18 months in large Slavonian oak barrels

### UNIQUE SELLING POINTS

- Brunello is one of the legendary, collectible wines of Tuscany.
- Produced from two fine estate vineyards
- An ageworthy wine of great depth and complexity



Silvio Nardi's youngest daughter, Emilia Nardi, has focused on vineyard development and produced wines of depth that are profound expressions of the land they come from.