

M O N T E P E L O S O



NARDO

IGT TOSCANA 2020

TECHNICAL DATA

Appellation: Indicazione Geografica Tipica

Zone of Production: Suvereto (Livorno)

Blend: Sangiovese 70%, Malvasia Nera 15%, Cabernet Sauvignon 15%

Alcohol: 15% vol

Yield: 0.8 kg per vine

Bottling: July 2022

Formats: 0.75L, 1.5L, 3L

Production: 4.200 bottles

Ratings: - -

PROCESSING

Grapes harvested from 25 to 40 years old vines, planted on silex and fossilized clay at a height of 80 m above sea level.

The fruit was hand picked in small baskets from 11/09 to 02/10/2020.

Temperature-controlled fermentation.

Maceration lasted for 20 – 30 days on the skins, depending on grape variety.

Malolactic fermentation mostly in french tonneaux.

Aged for 8-9 months in french tonneaux (65% new) and for 12 months in bottle.

TASTING REVIEW

Very dark carmine red.

The wine explodes on the palate with hints of wild dark cherries and black currant with notes of spices and mediterranean herbs. Dark and powerful yet very elegant, Nardo impresses for its exceptional balance and purity.

FOOD PAIRING:

Venison and the best red meat.