

M O N T E P E L O S O



NARDO

IGT COSTA TOSCANA 2021

TECHNICAL DATAS

Appellation: Indicazione Geografica Tipica

Zone of Production: Suvereto (Livorno)

Blend: Sangiovese 75%, Malvasia Nera 15%, Cabernet Sauvignon 10%

Alcohol: 14 % vol

Yield: 0.8 kg per vine

Bottling: June 2023

Formats: 0.75L, 1.5L, 3L

Production: 2.800 bottles

PROCESSING

Grapes harvested from 26 to 41 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 08/09 to 26/09/2021.

Temperature-controlled fermentation.

Maceration lasted for 18 – 25 days on the skins, depending on grape variety.

Malolactic fermentation mostly in french tonneaux.

Aged for 10 months in french tonneaux (65% new) and for 10 months in inox.

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.