



TENUTE SILVIO NARDI
MONTALCINO

[Silvio Nardi Estates Video](#)

“I have always strongly believed in teamwork, where my experience is added together with that of all the collaborators. The best wines, it can be said, have many fathers. Nature has given this land a mild climate, a rich and varied soil, an enviable position. Our wines are born from its heritage of differences and its precious balance.

Inexorably, nature carries on its work, from the past to the future, relentlessly; I with wine try to discover his generosity. The wine I love is like silk: sensual, light, elegant.”

EMILIA NARDI

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History

1950: Silvio Nardi, owner in the Umbrian Altotevere of one of the first companies-leaders not only in Italian agricultural machinery, founded in 1895, buys the Casale del Bosco estate in Montalcino. This is how what was not yet called a "hobby" becomes reality

1952: Thanks to the ideas of Silvio Nardi, Casale del Bosco wins the award as the most innovative farm, a record that it confirms the following year

1958: The first "foreigner" to invest in the wine sector in Montalcino, still a little known town, Silvio Nardi baptizes the first bottle of Brunello from the cellars of Casale del Bosco. The Brunello Consortium is still a long way off

1962: Silvio Nardi buys the Manachiara Estate, 40 hectares of land planted with vines, at Castelnuovo dell'Abate, 25 km from Casale del Bosco. The precious Brunello Cru still takes its name from this vineyard.

1967: Silvio Nardi is one of the founders of the Consorzio del Vino Brunello di Montalcino, a free association between producers: this is a far-reaching move, destined for profitable developments both in terms of product protection and, well ahead of its time, on that of the image

1972: Silvio Nardi acquires the Bibbiano estate, in the municipality of Buonconvento, a town that has always boasted as an architectural symbol the beautiful medieval castle (9th century) owned by the Nardi family

1985: Emilia, Silvio Nardi's youngest daughter, joins the company in her twenties and, in agreement with her brothers, favors the introduction of radical changes in the wine production and business management process

1990: Emilia Nardi takes over from her father in the management of the company and undertakes a process of restructuring the vineyards and reorganizing the cellar. The experience of tradition is accompanied by scientific research with the introduction of clonal selections

1995: From a vintage classified as excellent, the Brunello produced from the vineyards of Manachiara is born, still the flagship of the company, and the definition of the company's terroirs, each with its own characteristics, is also started

2004: First year of production of Brunello Poggio Doria, a fine Cru with a marked elegance produced from grapes from the vineyard of the same name located in Casale del Bosco. The Ministry of Agriculture grants Emilia Nardi the "Dea Terra" award for innovation in agriculture

TODAY: The Silvio Nardi estates boast 36 vineyards in an intact landscape environment and in a biologically natural habitat, indispensable prerequisites for the enhancement of each individual terroir

THE FUTURE: With the important project of clonal selection from old vineyards, the past will be projected into the future of Tenute Silvio Nardi



Terroir

Two estates, two sides, West and East, eight plots, different terroirs ...

It is impossible to ignore the finesse and identity that Sangiovese grosso expresses from vine to vine in the two estates of Casale del Bosco and Manachiara so different in soils and climates.

Casale del Bosco, located to the west where the sun sets, offers elegant and complex wines. "There is one thing I love to do in moments of calm: look out of the window and breathe the sensation that the view of Casale del Bosco gives me. I look and find a sea of hills that constantly change their clothes, season after season".

Casale del Bosco dates back to the seventeenth century but the origin of the site is certainly Etruscan: on the basis of these pre-existing buildings the classic Tuscan profile of the farm-house around which the Silvio Nardi estates were born stands out. From this estate, purchased by Silvio Nardi in 1950, the precious cru of Brunello Poggio Doria is born: an

elegant, aristocratic interpretation of Sangiovese. CASALE, CERRALTI, SASSI, ORIA & GRANCIA plots are there each one with different characteristics. Equilibrium, Elegance, Complexity, Fineness & Delicacy to its core.

Manachiara, located to the east where the sun rises, offers structured and powerful wines. Manachiara means "clear morning". Manachiara is East, it is morning light, it is the cradle of the most ancient clones. From this estate, purchased by Silvio Nardi in 1962, we produce the precious Brunello cru which still takes its name from the vineyard of the same name.

It is made up of three parcels: Colombaiolo for the Power and warmth, Manachiara, our flagship and Pinzale, the amphitheater of the estate.



Reds

MONTALCINO

Montalcino at the beginning of the twentieth century was a quiet town in the Tuscan countryside: few houses, very few shops and a few vineyards. The lands of Tenute Silvio Nardi shared the same story.

Located on an enchanting hill of 564 m. above sea level, Montalcino still retains its charm of an ancient medieval village.

Its territory, which is part of the Val d'Orcia Natural and Cultural Artistic Park, is covered by vineyards (from which high quality wines are obtained), olive trees and woods in which holm oak trees prevail and from whose Latin term (Ilex) probably derives the name Montalcino, Mons Ilcinus.

Due to the exceptional singularity of the orographic position, with its four slopes, each of which has its own climatic specificity, and for the extreme variety of soils, Montalcino likes to define itself as the place where Sangiovese best expresses its viticultural characteristics.

It is with the affirmation of Brunello that Montalcino definitively acquires vast international fame and becomes one of the best wine-growing areas in the world.



BRUNELLO DI MONTALCINO

Vineyard Manachiara

DOCG

Brunello Manachiara is the wine of dawn, it is the wine of the East. It is a full-bodied wine, with tannins present, notes of fresh fruit and good acidity. A brilliant wine, with power and structure.

Data Sheet

Type: Cru of Brunello di Montalcino DOCG

Production area: Manachiara vineyard located in the municipality of Montalcino with South-East exposure at about 300 m asl

Grapes: - 100% Sangiovese

Soil composition: sands rich in quartz and Pliocene clays

Training system: spurred cordon with 4,500 vines / ha.

Harvest: manual in boxes in the third week of September with careful selection of the best grapes

Vinification & aging: fermentation and maceration for at least 22 days at a controlled temperature of 28/30 ° C. maturation for 18 months in French oak barriques (Allier), followed by 12 months in large Slavonian oak barrels. Subsequent refinement in the bottle for 2 YEARS

Format: 0,75 / 1,5 LT / 3 LT WOODEN CASE

ORGANOLEPTIC CHARACTERISTICS

Intense, deep ruby red color with slight garnet reflections. Clean, intense and complex aromas, with notes of ripe fruit, accompanied by floral notes, embellished with a delicate spicy component. On the palate it has a soft attack that continues with a decisive evolution, supported by the right acidity. With a great structure supported by soft, sweet and enveloping tannins with a high persistence. Considerable possibility of aging.

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BRUNELLO DI MONTALCINO

Vineyard Poggio Doria

DOCG

Brunello Poggio Doria is the wine of the sunset, it is the wine of the West. It is an aromatic, full-bodied and structured wine, with velvety tannins and a juicy finish. It has an attractive balsamic and dried fruit note.

Data Sheet

Type: CRU DI BRUNELLO DI MONTALCINO DOCG

Production area: Poggio Doria vineyard located in the north-west part of Montalcino within the Casale del Bosco estate with South / West / North-West exposure at about 260 meters above sea level

Grapes: Sangiovese 100%

Soil composition: jasper, sands and clays

Training system: spurred cordon with 5,200 plants / ha.

Harvest: manual in the second week of October

Vinification & aging: fermentation and maceration for 26 days at controlled temperatures <30 ° C. Aging for 18 months in TONNEAU of French oak (Allier) of first and second passage, followed by 12 months in large Slavonian oak barrels. Refinement in the bottle for at least 36 months

Bottles produced: 3,500

ORGANOLEPTIC CHARACTERISTICS

Ruby red color with garnet reflections. The nose opens wide. The remarkable olfactory complexity develops on mineral notes of graphite, fruity notes of red fruits and spicy with predominant clove and vanilla. The gustatory components are enhanced on length and balance, with soft and persistent notes up to the refined finish characterized by dense and velvety tannins.

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BRUNELLO DI MONTALCINO DOCG

A "Pure-Noble" Sangiovese wine. A wine for which to assemble means to capture the different notes of the different terroirs. The softness comes after a gentle refinement.

Data Sheet

Type: Brunello di Montalcino DOCG

Production area: several vineyards located in the municipality of Montalcino with North-West / South-East exposure at about 350 m asl

Grapes: Sangiovese 100%

Soil composition: clay jasper and shale

Training system: spurred cordon with 5,500 vines / ha.

Harvest: manual in boxes in the third week of September

Vinification & aging: fermentation and maceration for at least 20 days, depending on the parcel, at a controlled temperature <30 ° C. Maturation for 12 months in French oak barriques (Allier), second passage, followed by 12 months in large Slavonian oak barrels. Subsequent refinement in the bottle for at least six months

Format: 0.375 / 0.75 / 1.5 / 3 lt

ORGANOLEPTIC CHARACTERISTICS

Deep ruby red color with garnet reflections. clean, elegant, intense and complex bouquet, rich in ethereal scents, with notes of anise, ripe berries and a slight hint of vanilla. warm with present but soft tannins, of great structure, good persistence and remarkable aging capacity.

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ROSSO DI MONTALCINO DOC

An easily approachable and young wine that expresses the typicality of Sangiovese in Montalcino. A bright red for a simple Italian lifestyle. Fresh, pure and clean on the palate, with pleasant fruit aromas.

Data Sheet

Type: ROSSO di Montalcino DOC

Production area: several vineyards located in the municipality of Montalcino with North-West exposure at about 300 m asl

Grapes: Sangiovese 100%

Soil composition: marl and marly arenaceous formations

Training system: spurred cordon with 5,200 vines / ha.

Harvest: manual in boxes in the second half of September

Vinification & aging: total destemming followed by short cold pre-fermentation maceration; fermentation and maceration for at least 15 days. depending on the parcel, at a controlled temperature <30 ° C. aging in woods of various capacities, partly new and partly used

Format: 0.375 lt / 0.75 lt

ORGANOLEPTIC CHARACTERISTICS

Intense ruby red color. Strong bouquet with notes of ripe red fruits complemented by a good spicy component. On the palate it is warm, soft and full; structured with well-present but velvety and non-aggressive tannins. Good persistence

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CHIANTI COLLI SENESI DOCG

The famous name of Chianti from the famous Montalcino area. A wine with attractive fruit notes.

Data Sheet

Typology: Chianti Colli Senesi Docg

Production area: several vineyards in the Municipality of Montalcino with west exposure at about 250 meters. above sea level

Grapes: Sangiovese grosso 85%, Merlot 10%, Colorino 5%

Soil composition: clay jasper and shale

Training system: spurred cordon with 5,200 vines per hectare.

Harvest: manual in boxes in the first half of October

Vinification & aging: fermentation and maceration for 15 days at a controlled temperature below 30 ° C. Aging for 4 months in Slavonian oak barrels. Final refinement in the bottle

Format: 0.75 lt.

Bottles produced: 4,500

ORGANOLEPTIC CHARACTERISTICS

Intense ruby red color, with violet reflections. The aromas are fruity, enriched with spicy notes. On the palate it opens round and soft with dense and velvety tannins. Good concentration and structure

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43 ° TUSCAN RED IGT

Wine dedicated to the 43rd parallel that crosses the Val d'Orcia and the territory of Montalcino. It is a wine for those who want "Montalcino in the glass" but with notes different from pure Sangiovese.

Data Sheet

Typology: Toscana Rosso Igt

Production area: owned vineyards in the Municipality of Montalcino, north-west production area and south-east at about 240-380 meters. above sea level

Grapes: Sangiovese 40%, Merlot 40%, Petit Verdot 20%

Soil composition: jasper, sands and clayey schists

Training system: spurred cordon with 5,200 vines per hectare.

Harvest: manual in boxes in the second half of September

Vinification & aging: fermentation and maceration for at least 20 days. at a controlled refinement temperature below 28 ° C. Maturation in oak barrels for at least 4 months. Final refinement in the bottle.

Format: 0.75 lt. Burgundy bottle

Bottles produced: 30,000

ORGANOLEPTIC CHARACTERISTICS

Clean, intense and complex bouquet, rich in spicy, organoleptic hints that are accompanied by floral notes enriched by ripe red fruits. On the palate it has a soft attack followed by a strong structure supported by the right acidity and a strong presence of soft, sweet and enveloping tannins with still some notes of youth. Wine with good balance and excellent drinkability.

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Desserts

MOSCADELLO DI MONTALCINO

Moscadello di Montalcino is the oldest wine produced in this area, pleasant, sweet, produced with 100% Moscato Bianco grapes

Data Sheet

Type: VIN SANTO SANT 'ANTIMO DOC OCCHIO DI PERNICE

Production area: Municipality of Montalcino

Grapes: SANGIOVESE GROSSO 70%, MALVASIA 30%

Soil composition: Pliocene origin with a sandy matrix and intercalations of clays

Training system: spurred cordon

Harvest: manual with transport in small baskets

Vinification & refining: drying of the grapes on mats until March following the harvest. Pressing of the grapes and fermentation in 120 liter oak barrels. according to traditional techniques with mother handed down for generations. Aging for at least 5 years in kegs

Format: 0,50 Lt

ORGANOLEPTIC CHARACTERISTICS

Deep amber color. Intense and complex aroma, characterized by notes of ripe and dried fruit such as apricot, sultanas and hazelnuts which are accompanied by smoky hints of tobacco. In the mouth it is soft and velvety, with a remarkable gustatory progression and a long and persistent finish. Excellent aging capacity

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VIN SANTO DOC

We have been producing Vin Santo since 1950 following the ancient method of drying on mats followed by fermentation and maturation in kegs with "mother" handed down from generation to generation.

Data Sheet

Type: Moscadello di Montalcino DOC

Production area: vineyard located in the municipality of Montalcino with north-west exposure at about 300 m asl

Grape Variety: 100% Moscato

Soil composition: marl and marly arenaceous formations

Training system: spurred cordon with 5,200 vines / ha.

Harvest: manual in boxes in the first ten days of October

Vinification & aging: the drying process takes place directly in the vineyard, delaying the harvest by 15-20 days. the grapes are completely destemmed and the must is extracted thanks to a soft pressing following a cold pre-fermentation maceration; fermentation continues for at least 15 days. at low temperature (16-20 ° c). The refinement takes place in new French oak barrels for 6 months

Format: 0.50 lt

ORGANOLEPTIC CHARACTERISTICS

Straw yellow color with golden reflections. The olfactory sensation opens with the classic aromas of muscat accompanied by a notable component of ripe fruit, such as apricot, peach and pineapple; all this is complemented by pleasant spicy and dried fruit notes. in the mouth it is velvety and enveloping, with great softness, roundness and elegance. excellent structure, length and taste-olfactory persistence

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Grappa

GRAPPA DI BRUNELLO

Always produced with the best pomace. A fine grappa rich in aromas.

Data Sheet

Type: Brunello pomace distillate

Production area: Municipality of Montalcino

Grapes: Sangiovese 100%

Soil composition: clay jasper and shale

Training system: spurred cordon

Harvest: manual

Format: 0,50 lLt

PROCESSING

The best pomace, once the transformation process is complete, are immediately sent to the distillery, in order to obtain a fine grappa rich in aromas

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KNOW A LITTLE MORE ABOUT US !

We are a company focusing on assisting Selected Italian Wine Estates program, develop and better understand their International Markets. All three sectors are related to the growth and stability of an estate, especially given the ever changing and ever more challenging conditions faced internationally.

CMK Selections, established in 1999, is a company focusing on assisting Selected Italian Wine Estates program, develop and better understand their International Markets. All three sectors are related to the growth and stability of an estate, especially given the ever changing and ever more challenging conditions faced internationally.

Why a program?

Programs are essential for determining the future of the estate, allowing for a foundation from which the estate can evolve in the future. Programs are developed based upon production forecasts, goals of the producers, limitations or growth of the property and are determined on an individual basis, each estate having its own idiosyncrasies and requirements. Programs for the international market are complementary to those established for the domestic market, each sector working symbiotically with the other.

Development requires time and faces many challenges as times change, challenges arise and estates slowly evolve. Throughout this critical time, constant interfacing is required to listen to the markets, resolve problems, gain trust and fidelity within the markets.

Eyes and ears are required in order to gain a better understanding of the International Markets. The exchange of viewpoints and relating to individual market needs are essential to the continual evolution of an estate.

CMK Consulting was founded due to a request on the part of many estates for the services listed above. The focus of the Consultation is not to sell wine, it is rather to better prepare each estate under Consultation to better program and develop their sales worldwide.

CMK Selections Inc.
cmk@cmkselections.com | <http://www.cmkselections.com>

An ornate, silver-colored crest logo featuring a central shield with a crown on top, flanked by two birds (possibly eagles or herons) with spread wings, all enclosed in a decorative floral wreath.

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