

AZIENDA VITIVINICOLA  
**NARDONE**<sup>®</sup>  
N A R D O N E

*Vini d'Irpinia*





**Nardone Nardone winery was established in 2006, in Pietradefusi, Irpinia.**

Mimmo, the owner, carries on the work set forth by his grandfather Domenico and his father Vincenzo, by vinifying the grapes produced exclusively in the 10 hectares of vineyards owned by his family for three generations. The microclimate together with the calcareous-clay composition of the

terroir, and the using of "Integrated Pest Management" methods in the vineyards, are factors fostering the production of prestigious grapes, and as a result, of structured wines, in keeping with the tradition of the ancient local vines. The vineyards are located in the respective production areas of the three famous DOCG (Denominazione di Origine Controllata e Garantita) wines: "Fiano di Avellino", "Greco di Tufo" and "Taurasi". The latter is pro-

duced in the "Campoceraso" area, where harvest and agronomic operations in the vineyard are performed manually. The winemaking and wine ageing/maturing operations are carried out in "Dentecane", in the cellar with annexed showroom and tasting room. The linkage with the territory, the strong sense of belonging to it and "Irpinia" hospitality characterize the culture of this young winery with such ancient roots.

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The logo features the brand name 'NARDONE' in a large, bold, gold-colored serif font. A registered trademark symbol (®) is positioned at the top right of the word. Below the main text, the letters 'N A R D O N E' are written in a smaller, gold-colored serif font, with wide spacing between each letter. A decorative graphic of a leafy branch is integrated behind the letters 'A', 'R', 'D', and 'O', extending from the left side of the 'A' and curving under the 'R', 'D', and 'O'.

# M

M O N I C A



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<b>Appellation</b>	Monica Campania Rosso I.G.T.
<b>Alcohol content</b>	14% vol.
<b>Grape Variety</b>	Merlot 85% - Aglianico 15%
<b>Vineyard</b>	Torre le Nocelle
<b>Soil</b>	Mixed clayed- chalk
<b>Exposure</b>	Facing South
<b>Altitude</b>	300 m a.s.l. in the average
<b>Vines per hectare</b>	About 800
<b>Training system</b>	Shoulder with cordon spur pruning system
<b>Age of vineyard</b>	About 80 years
<b>Yield per hectare</b>	3000 kilos
<b>Period of harvest</b>	Beginning of September
<b>Vinification</b>	Classic red vinification, long maceration with the skins at controlled temperatures.
<b>Ageing and maturing</b>	In American oak for 10/12 months, at least 6 months in bottle.
<b>Colour</b>	Ruby red
<b>Bouquet</b>	Intense aromas of ripe blueberry, rich plum, sweet spices, underpinned by balsamic hints.
<b>Palate</b>	The perfectly ripe tannins frame the velvety, balanced finish.
<b>Food pairings</b>	Alongside red meat, roasted veal, aged cheese, or even sipped by itself, this wine expresses its extraordinary pleasurableness

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## Taurasi D.O.C.G.

<b>Appellation</b>	Taurasi D.O.C.G.
<b>Alcohol content</b>	15% vol.
<b>Grape Variety</b>	Aglianico 100%
<b>Vineyard</b>	Torre le Nocelle
<b>Soil</b>	Mixed clayed - chalk
<b>Exposure</b>	Facing south
<b>Altitude</b>	270 m a.s.l. in the average
<b>Vines per hectare</b>	5000 hectare
<b>Training system</b>	Shoulder with cordon spur pruning system
<b>Age of vineyard</b>	About 20 years
<b>Yield per hectare</b>	About 6000 kilos
<b>Period of harvest</b>	End of October / beginning of November
<b>Vinification</b>	Classic red vinification, long maceration with the skins at controlled temperatures
<b>Ageing and maturing</b>	In Slavonian oak for 24 month. At least 12 months in bottle.
<b>Colour</b>	Deep ruby red
<b>Bouquet</b>	Full, complex, intense and redolent of violet and berries
<b>Palate</b>	Elegant and persistent with flavors of black pepper, strawberry jam and plum
<b>Food pairings</b>	Pairs well with roasted meats, spiced dishes and trufflei



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## Irpinia Aglianico D.O.C.

<b>Appellation</b>	Irpinia Aglianico D.O.C.
<b>Alcohol content</b>	13,50 % vol.
<b>Grape Variety</b>	Aglianico 100%
<b>Vineyard</b>	Torre le Nocelle
<b>Soil</b>	Mixed clayed - chalk
<b>Exposure</b>	Facing south
<b>Altitude</b>	270 m a.s.l. in the average
<b>Vines per hectare</b>	5000 hectare
<b>Training system</b>	Shoulder with cordon spur pruning system
<b>Age of vineyard</b>	About 10 years
<b>Yield per hectare</b>	About 8000 kilos
<b>Period of harvest</b>	End of October / beginning of November
<b>Vinification</b>	Classic red vinification, long maceration with the skins at controlled temperatures
<b>Ageing and maturing</b>	In Slavonian oak for 6 month. At least 6 months in bottle.
<b>Colour</b>	Deep ruby red
<b>Bouquet</b>	FA complete bouquet of cherry jam, sweet spices, licorice, coffee and cacao.
<b>Palate</b>	Balanced in the mouth; spicy minerality and great persistence.
<b>Food pairings</b>	Pairs well with roasted meats, spiced dishes and truffle.



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## Fiano di Avellino D.O.C.G.

<b>Appellation</b>	Fiano di Avellino D.O.C.G.
<b>Alcohol content</b>	13,00 % vol.
<b>Grape Variety</b>	Fiano di Avellino 100%
<b>Vineyard</b>	Grottolella
<b>Soil</b>	Texture of middle mixture
<b>Exposure</b>	South - ovest
<b>Altitude</b>	550 m a.s.l.
<b>Vines per hectare</b>	About 4000
<b>Training system</b>	Shoulder with guyot pruning system pruning system
<b>Age of vineyard</b>	About 10 years
<b>Yield per hectare</b>	About 8000 kilos
<b>Period of harvest</b>	Second decade of October
<b>Vinification</b>	Classic white vinification in stainless steel tanks at controlled temperatures
<b>Ageing and maturing</b>	At least 3 month in bottle.
<b>Colour</b>	Straw yellow
<b>Bouquet</b>	Delicate with notes of pear, toasted hazelnuts and citrus fruits.
<b>Palate</b>	Splendid acidity, full - bodied and distinct notes of toasted hazelnuts.
<b>Food pairings</b>	Pairs well with soups, seafood and white meats.



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## Irpinia Falanghina D.O.C.

<b>Appellation</b>	Irpinia Falanghina D.O.C.
<b>Alcohol content</b>	13,00 % vol.
<b>Grape Variety</b>	Falanghina 100%
<b>Vineyard</b>	Pietradefusi
<b>Soil</b>	Mixed clayey - chalk
<b>Exposure</b>	South
<b>Altitude</b>	280 m a.s.l.
<b>Vines per hectare</b>	About 3000
<b>Training system</b>	Shoulder with guyot pruning system
<b>Age of vineyard</b>	About 5 years
<b>Yield per hectare</b>	About 10000 kilos
<b>Period of harvest</b>	End of September
<b>Vinification</b>	Classic white vinification in stainless steel tanks at controlled temperatures
<b>Ageing and maturing</b>	At least 3 month in bottle
<b>Colour</b>	Straw yellow with greenish reflections.
<b>Bouquet</b>	Fresh and fruity with strong and persistant notes of citrus, pineapple and white flowers
<b>Palate</b>	Fresh with a perfectly balanced acidity. Good structure.
<b>Food pairings</b>	A versatile wine with a complex and unique character. At its best as an aperitif or with seafood dishes.



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## Greco di Tufo D.O.C.G.

<b>Appellation</b>	Greco di Tufo D.O.C.G.
<b>Alcohol content</b>	13,00 % vol.
<b>Grape Variety</b>	Greco di Tufo 100%
<b>Vineyard</b>	Santa Paolina
<b>Soil</b>	Mainly chalky clay
<b>Exposure</b>	South
<b>Altitude</b>	550 m a.s.l.
<b>Vines per hectare</b>	About 3000
<b>Training system</b>	Shoulder with guyot pruning system
<b>Age of vineyard</b>	About 10 years
<b>Yield per hectare</b>	About 8000 kilos
<b>Period of harvest</b>	Second decade of October
<b>Vinification</b>	Classic white vinification in stainless steel tanks at controlled temperatures
<b>Ageing and maturing</b>	At least 3 month in bottle At least 12 months in bottle
<b>Colour</b>	Straw yellow
<b>Bouquet</b>	Fruity bouquet with apricot and peach notes
<b>Palate</b>	Smooth, elegant, mineral and full-bodied
<b>Food pairings</b>	Perfect as an aperitif or to be enjoyed with seafood and grilled fish dishes



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**MAGNUM box**  
1,5 l Bottle



**SINGLE box**  
75 cl Bottle

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Box SIX LINEAR BOTTLES  
6 75 cl Bottle



# NARDONE®

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3 BOTTLES box  
3 75 cl Bottle

Box 3 + 3 STACKED BOTTLES  
6 75 cl Bottle



3 BOTTLES box  
3 75 cl Bottle



SINGLE box  
1 75 cl Bottle





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