

# NARDONE®

N A R D O N E



<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