

# Azienda Agricola "Poggio Nardone"

## POGGIO NARDONE

Località Mocali - 53024 Montalcino (Siena), Tuscany - Italy  
Tel +39 0577 849485 - Fax +39 0577 84985 - [azmocali@fiscali.it](mailto:azmocali@fiscali.it)



Poggio Nardone is produced at the Azienda Agricola Mocali owned by Ciacci Tiziano and his wife Alessandra. The winery is located in the South-West of Montalcino at an altitude of 400-450 metres above sea-level and enjoys a south-western exposure. "A tiny estate making classically styled Brunello with consistent quality; the wines have great balance and complexity."

## The Vineyard

The estate spreads over 32 hectares, 9 of which are under vines (6 hectares planted to Sangiovese Grosso) and 2 ha of olive groves. The rest of the area is woodland. The soil is mainly composed by Galestro and Alberese, high in calcium and with good drainage.

ENOLOGIST: [Tiziano Ciacci](#)

OWNER: [Alessandra](#), [Tiziano Ciacci](#)

## PRODUCED WINES

★ ★ ★ I n d e x ★ ★ ★

<b>montalcino DOC and DOCG</b>	<b>available vintage</b>	
DOCG Brunello di Montalcino	2005	pag. 2
DOCG Brunello di Montalcino Riserva	2004	2
DOC Rosso di Montalcino	2007/8	3
<b>red wines IGT</b>	<b>available vintage</b>	
"Il Crognolo" IGT Toscano	2007/8	3
"Rivus" IGT Toscano	2007/8	4
<b>dessert wines</b>	<b>available vintage</b>	
Moscadello di Montalcino "Vendemmia Tardiva" DOC	2004	4
<b>WINE REVIEWS AND RATINGS</b>		
2010 ← 2007 Wine reviews and ratings		5-6

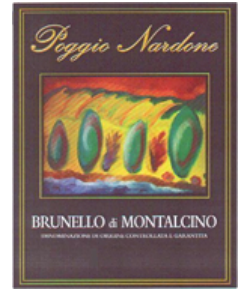
## Brunello di Montalcino DOCG

grapes 100% Sangiovese Grosso

production area Montalcino DOCG, Tuscany

general information Altitude: 400 metres asl. Vineyards: 9 ha, of which registered as Brunello: 6 ha. Soil composition: marl, alberese. Density: 3.000 plants per ha. Growing system: spur cordon.

vinification and maturation Wine making process carried on in stainless steel tanks at controlled temperature, then aging 36 months in oak barrels and maturing for another 5 months in bottle.



### *Tasting notes*

---

---

---

---

---

---

---

---

---

---

## Brunello di Montalcino Riserva DOCG

grapes 100% Sangiovese Grosso

production area Montalcino DOCG, Tuscany

general information Altitude: 400 metres asl. Vineyards: 9 ha, of which registered as Brunello: 6 ha. Soil composition: marl, alberese. Density: 3.000 plants per ha. Growing system: spur cordon.

vinification and maturation Wine making process carried on in France oak barrels, then aging 24 months in Slovenian oak vats and 2 years in France oak barrels. Maturing for another 5 months in bottle.



### *Tasting notes*

---

---

---

---

---

---

---

---

---

---

## Rosso di Montalcino DOC

grapes 100% Sangiovese Grosso

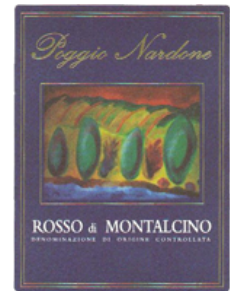
production area Montalcino DOCG, Tuscany

general information Altitude: 400 metres asl. Vineyards: 9 ha, of which registered as Brunello: 6 ha. Soil composition: marl, alberese. Density: 3.000 plants per ha. Growing system: spur cordon.

vinification and maturation Wine making process carried on in stainless steel tanks at controlled temperature; then aged for 10 months in oak barrels and maturing for another 2 months in bottle.

organoleptical characteristics **Colour:** intense ruby red with reflections garnet. **Bouquet:** it offers a fine intensity and fragrance in which can be recognized the scents of small fresh fruits and a light touch of cherry. **Taste:** appears dry, with good strength and freshness, along with a notable aromatic persistence.

best dish combination It combines well with dishes of pasta prepared with meat sauces, fowl, mushrooms or truffles; complex rice, main courses of pork or veal with sauces.



### Tasting notes

## "Il Crognolo" IGT Toscano Rosso

grapes 100% Sangiovese Grosso

production area Montalcino DOCG, Tuscany

general information Altitude: 400 metres asl. Vineyards: 9 ha, of which registered as Brunello: 6 ha. Soil composition: marl, alberese. Density: 3.000 plants per ha. Growing system: spur cordon.

vinification and maturation Wine making process carried on in stainless steel tanks at controlled temperature; then aged for 8 months in France oak barriques and maturing for another 6 months in bottle.

organoleptical characteristics It is a wine with good body and intense scents.



### Tasting notes

**"Rivus" IGT Toscano Rosso**

grapes **70% Sangiovese Grosso, 15% Canaiolo, 15% Trebbiano**

production area Montalcino DOCG, Tuscany

general information

Altitude: 400 metres asl. Vineyards: 9 ha, of which registered as Brunello: 6 ha. Soil composition: marl, alberese. Density: 3.000 plants per ha. Growing system: spur cordon.



vinification and maturation Wine making process carried on in stainless steel tanks at controlled temperature; then aged for 10 months in stainless steel tanks and maturing for another 14 months in bottle.

organoleptical characteristics

It is a wine with good body and has scents of fresh fruit.

best dish combination

It combine well with dishes of pasta, rice, meat and cheese.

*Tasting notes*

**Moscadello di Montalcino "Vendemmia Tardiva" DOC**

grapes **100% Moscato**

production area Montalcino DOCG, Tuscany

general information

Altitude: 400 metres asl. Vineyards: 9 ha, of which registered as Brunello: 6 ha. Soil composition: marl, alberese. Density: 3.000 plants per ha. Growing system: spur cordon.



vinification and maturation

To dry up on the plant then hanging in special room; pressing and alcoholic fermentation in France oak barriques; aging for a period of 14 months in France oak barriques and maturing for another 8 months in bottle.

organoleptical characteristics

**Colour:** soft golden yellow. **Bouquet:** good aroma with some floral scents. **Taste:** the palate is pleasantly satisfied by the sweet and shows the velvety elegance.

best dish combination

This wine can express its best as years go by, its best consumption is at the end of a meal, pleasantly accompanying confectionery and dry biscuits.

*Tasting notes*

## 2010 Awards & Reviews

### Wine Spectator

\* Apr. 14, 2010 | web only  
Jun. 15, 2010 | Issue

**89/100** » **BRUNELLO DI MONTALCINO 2005** • "Offers sweet, ripe berry notes, with blackberry and black licorice. Medium-bodied, with chewy tannins and a long finish. Peppery. There's pretty intensity for the vintage. Best after 2011." - JS

\* **87/100** » **BRUNELLO DI MONTALCINO RISERVA 2004** • "Delivers dried porcini, dark fruits and citrus notes. This is full-bodied and very woody, with bitter tannins and vanilla bean. Slightly overextracted and overwooded. Turns dry and mouthpuckering. Too much new wood. We will see. Best after 2011." - JS



#### ANNUARIO DEI

#### MIGLIORI

#### VINI ITALIANI 2010

Luca Maroni Editore

Brunello di Montalcino 2004

IP 84

Rosso di Montalcino 2007

IP 83

## 2009 Awards & Reviews

### Wine Spectator

2009 | web only  
\* Oct. 2009 | Issue

**89/100** » **BRUNELLO DI MONTALCINO 2004** • "Aromas of dried flowers, dried mushrooms and ripe fruit follow through to a full body, with tangy fruit and a spicy undertone. A little tight and hard now. Give it a little bottle age. Best after 2010. 700 cases made." - JS

**84/100** » **BRUNELLO DI MONTALCINO RISERVA 2003** • "This has stewed fruit on the nose, then jam. Full-bodied, with soft, round tannins and loads of jammy licorice flavors. A bit heavy and ponderous and a little dull. Drink now." - JS

\* **84/100** » **ROSSO DI MONTALCINO 2007** • "A simple red, but some good berry notes and a hint of chocolate keep the interest up. Drink now." - JS

**81/100** » **IL CROGNOLO 2007** • "Earthy Sangiovese, with berry and meat aromas and flavors, medium body and a simple finish. Drink now." - JS



#### ANNUARIO DEI

#### MIGLIORI

#### VINI ITALIANI 2010

Luca Maroni Editore

Brunello di Montalcino 2004

IP 84

Rosso di Montalcino 2007

IP 83

## 2008 Awards & Reviews

### Wine Spectator

by James Suckling  
May 15, 2008

**89/100** » **Brunello di Montalcino 2003** • Dark and vivid, with aromas of dried cherry, blackberry and milk chocolate. Medium- to full-bodied, with fine tannins and a clean finish. The palate is slightly one-dimensional. Best after 2008. -JS

### WINE ENTHUSIAST

MAGAZINE  
Feb. 28, 2008

**95/100** » **Brunello di Montalcino 2001** • Editor's Choice: "A liquid lullaby more than a wine, this Brunello caresses and smoothes over your senses with amazing intensity and harmonious aromas of cherry-chocolate fudge, almond paste, ginger, balsamic notes, blueberry pie, firewood and vanilla. There's a shroud of cedar and cherry fruit within the wine's unwavering structure and a seemingly endless finish."-ML

## POGGIO NARDONE

Località Mocali - 53024 Montalcino (Siena), Tuscany - Italy  
Tel +39 0577 849485 - Fax +39 0577 84985 - [azmocali@tiscali.it](mailto:azmocali@tiscali.it)

*Azienda Agricola  
"Poggio Nardone"*



by Vic Harradine  
Ontario, Canada  
Oct.31, 2007

★★★★☆ » **Rivus 2005** • "Oodles of aromas here - smoke, spice, dried and crushed red berries - and they follow through to the flavours. Almost perfectly balanced, look for a medium body, a warm (14% alcohol) and plush mouth feel, good structure and a lengthy finish. That finish adds a dollop of sour cherry and black currant making it zingy and delicious. This is truly a Tuscan treasure." *Vic Harradine*



**I VINI D'ITALIA 2008**  
*L'Espresso Editore*

Brunello di Montalcino Riserva 2001  
Rosso di Montalcino 2005

15.5/20   
13.5/20

## 2007 Awards & Reviews

**Wine Spectator**

by James Suckling  
Apr.31, 2007

91/100 » **Brunello di Montalcino Riserva 2001** • Lots of bright, crushed fruit on the nose, with raspberry, cream and flowers. Full-bodied, with velvety tannins and a long, caressing finish. Best after 2010. 300 cases made. -JS

91/100 » **Brunello di Montalcino 2001** • Aromas of ripe fruit, jam and cedar follow through to a full-bodied palate, with a slightly earthy undertone. Beautiful and rich. Coffee and berry. Decadent. Best after 2007. 500 cases made. -JS

82/100 » **Il Crognolo 2005** • Light and firm young red, with bright red cherry and cedar character. A bit lean on the finish. Needs food. Drink now. 600 cases made. -JS

78/100 » **Rosso di Montalcino 2005** • Light, with candied blackberry character. Bit coarse. 1,500 cases made. -JS



*Fiore Wine Collection* by Alessandro Fiore

Via Sottobosco, 9 - 53037 San Gimignano (Siena), Italy

Tel +39 0577 95 1046 - Fax +39 0577 95 1649 • [info@fiorewines.com](mailto:info@fiorewines.com) • <http://www.fiorewines.com>