

SILENO RISERVA

Cannonau di Sardegna D.O.C. Riserva



Made from the traditional native grape Cannonau. Notes of blackberry, carob, and licorice. Aging: in steel tanks and then 10 months in oak barrels. Pairing: roasted meat and ripe cheese.



WINE NOTES

SILENO RISERVA	
Ground:	Limestone, slightly clayish, facing NE. Altitude: 230 m.
Climate:	Mediterranean, with mild winter, moderate precipitations, hot and windy summer.
Harvest:	Late September: sugar content of the grape: 230 gr/l.
Winemaking:	Destemming and soft crushing. Fermentation with maceration at controlled temperature (22-24 °C) for 12 days; remontages every 6 hours for 15 minutes each.
Refinement:	In 33-hl oak barrels for 10 months, then for 90 days in the bottle.
Bottling:	Using nitrogen; stopped with natural cork (40x26 mm).
Analytical data:	13.5-14.5 % alc/vol; total acidity 5.2 gr/l (tartaric acid); residual sugar 2.9 gr/l.
Organoleptic characteristics:	Intense red ruby color, intense aromas of ripe red fruits with toasted wood and spicy notes. The taste is warm, round, savory and persistent.
Pairings:	Roasted red meat, game, sheep or goat cheese.
Service temperature:	18 °C
Format:	75, 150 cl