

# SILENO

## Cannonau di Sardegna D.O.C.



Made from the native grape Cannonau by long maceration.  
Short passage in oak. Pairing: red meat and ripe cheese.



## WINE NOTES

<b>SILENO</b>	
<b>Ground:</b>	Limestone, rather stony, facing NE.
<b>Climate:</b>	Mediterranean, with mild winter, moderate precipitations, hot and windy summer.
<b>Harvest:</b>	In mid September; sugar content of the grape: 230 gr/l.
<b>Winemaking:</b>	Destemming and soft crushing. Fermentation with maceration at controlled temperature (24-26 °C) for 10 days; remontages every 6 hours for 10 minutes each.
<b>Refinement:</b>	n steel tanks
<b>Bottling:</b>	Using nitrogen; stopped with natural cork (40x26 mm).
<b>Analytical data:</b>	13-14 % alc/vol; total acidity 5.4 gr/l (tartaric acid); residual sugar 1.8 gr/l.
<b>Organoleptic characteristics:</b>	Ruby red color, red-fruit aromas with vegetal notes, warm, savory, persistent taste.
<b>Pairings:</b>	Roasted red meat, game, ripe cheese, cold meats.
<b>Service temperature:</b>	18 °C
<b>Format:</b>	37.5, 75 cl