

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

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