

Classic Line

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

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

AWARDS: GALLERY:



JAMES SUCKLING.COM



**FERRUCCIO DEIANA CANNONAU
DI SARDEGNA SILENO RISERVA
2019**

Cannonau's swashbuckle of dusty, rosemary-infused tannins, on full display. The full-weighted mid-palate, all beef stock, charcuterie to cherry amaro, evident. A little more weight needed. This said, ample personality and attraction here. Drink now.

JAMES SUCKLING.COM



**FERRUCCIO DEIANA
CANNONAU DI SARDEGNA
SILENO RISERVA 2020**

Plums, oranges, spice box and dried flowers on the nose. It's full-bodied with chalky tannins that give it a frame that's solid, if a little dusty and dry. Try now or in 2025.



CMB

CONCOURS
MONDIAL
BRUXELLES

Sileno Riserva 2020

Italy - Sardegna - Cannonau di Sardegna DOC Riserva

Produced by **Azienda Vitivinicola Ferruccio Deiana & C. SAS**