Classic Line

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 ºC) for 10 days; remontages every 6 hours for 10 minutes each.
Refinement:	In steel tanks
Bottling:	Using nitrogen
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 ºC
Format:	37.5, 75 cl

AWARDS:

GALLERY:









