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.

Mediterranean, with mild winter, moderate precipitations, hot and windy Climate:

summer.

Harvest: In mid September; sugar content of the grape: 230 gr/l.

Destemming and soft crushing. Fermentation with maceration at controlled Winemaking:

temperature (24-26 °C) for 10 days; remontages every 6 hours for 10

minutes each.

Refinement: In steel tanks

> Using nitrogen **Bottling**:

Analytical data: 13-14 % alc/vol; total acidity 5.4 gr/l (tartaric acid); residual sugar 1.8 gr/l.

Ruby red color, red-fruit aromas with vegetal notes, warm, savory, Organoleptic characteristics:

persistent taste.

Roasted red meat, game, ripe cheese, cold meats. Pairings:

Service temperature: 18 ºC

> Format: 37.5, 75 cl

AWARDS:

GALLERY:









