

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

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| 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 |