

SILÈNEO

VINO NOBILE DI MONTEPULCIANO DOCG



VINEYARD & PRODUCTION INFO

Soil composition: pliocene soil, shells, stones, some clay

Training method: spurred cordon

Elevation: 1,148-1,476 ft a.s.l.

Vines/ha: 3,300(older vineyards)-5,000(younger vineyards) vines/ha

Exposure: South-East

Vines age: 16-26 years

Harvest time: end of September

First vintage: 1978

Production: 400,000 bottles



WINEMAKING & AGING

Varietal composition: 95% Prugnolo Gentile, 5% Merlot
Fermentation

Container: stainless steel tanks

Length: 12 days

Maceration

Technique: daily pumping and delestage

Aging

Container: 110hl barrels and stainless steel tanks

Wood: Slavonian oak

Length: 12 months in barrels, 6 months stainless steel tanks

In bottle: 6 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 0.5 g/l

Dry extract: 31 g/l



FOOD PAIRINGS

Excellent with grilled red and white meats, roasts, and aged cheeses.



TASTING NOTE

Vivid ruby-red color and good concentration.

Intense, fragrant nose with evident fruity notes of wild black cherry and currant, together with undertones of violet and vanilla.

Full-bodied, well-balanced sip with silky tannins and a long, tasty finish.

PRODUCER PROFILE

Estate owned by: Tenute del Cerro spa

Winemaker: Riccardo Cotarella & Emanuele Nardi

Total land under vine: 300 ha

Winery production: 1,600,000 bottles

Region: Tuscany (Italy)

