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SILENZI ROSSO

ISOLA DEI NURAGHI
Indicazione Geografica Tipica

Grapes: Carignano, Monica.

Vineyards and training method: Our own vineyards trained with traditional alberello and low espalier.

Age of the vineyard: from 20 years up

Yield: 70/80 quintals/hectare.

Soil Type: Clayey, calcareous of medium hill rich in texture 150/180 m above sea level

Vinification, Maturation, Ageing: Maceration at controlled temperature with the addition of selected yeasts. After the maceration, light clarifications are carried out, follows the refinement in stainless steel vats and in the bottle.

Tasting: Lively ruby red colour, violet reflections. Intense aroma with notes of red fruits. Dry and soft taste with a good lingering.

Matching and service: Main courses and lean red meat, medium seasoned and fresh cheeses. Serve at 16/18° C.

TALES FROM THE WINERY

Sardinia is a large island with sometimes very wild and depopulated. Follow it through is almost a continent with its plains, its mountains. Desert ride with bare or wrapped by lush in Silence of nature. In the philosophy of production wines of great quality, recognized by numerous awards. Oscar on the occasions of consumption.

Safra 2014. Jantar em 02/08/2018. Rootstock Curiosidades da Itália. Q Restô.