

FATTORIE DEL CERRO

SILINEO VINO NOBILE DI MONTEPULCIANO DOCG

Silineo is a neologism born from the fusion and alteration of the word "sinuous" and the Italian suffix "lineo (like linear)", which gives rise to the adjectives "long-limbed" and "curvilinear". A name that is inspired by the sensations that the Vino Nobile di Montepulciano DOCG gives to the palate. The name Silineo visually expresses elegant and harmonious shapes. The initial "S" also has the power to evocate the image of a wave, thus suggesting the succession of flavors and aromas that surprise the palate.

TASTING NOTES

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 and well balanced sip with silky tannins and a long tasty finish.

FOOD PAIRINGS

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

VINEYARD & PRODUCTION INFO

Vineyard location:	Montepulciano DOCG
Soil composition:	Pliocene soil, shells, stones some clay
Training method:	Spurred cordon
Elevation:	350-450 m a.s.l.
Vines/hectare:	3000 Ha old vines, 5000 Ha
Exposure:	South East
Vine Age:	16-26 years
Harvest time:	End of September
First vintage:	1978
Production:	400.000 bottles

WINEMAKING & AGING

Varietal composition:	90% Prugnolo Gentile 10% Mammolo
Fermentation container:	Stainless and steel tanks (12days)
Maceration technique:	Daily Plumbping on delestage
Type of aging container:	Salvonia Barrels 110Hl and stainless steel
Length of aging:	12 months in barrels 6 months stainless steel
Length of bottle aging:	6 months

TECHNICAL DATA

Alcohol:	14 % abv
Residual sugar:	1,3 g/L
Acidity:	5,25 Ph
Dry extract:	2,9 g/L

PRODUCER PROFILE

Estate owned by:	UNIPOL Assicurazioni SPA
Winemaker:	Riccardo Cottarella
Total land under vine:	447 Ha (181 Ha)
Winery Production:	850.000 bottles
Region:	Tuscany



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