

SILENZI ROSSO

Isola dei Nuraghi
IGT

Silenzi Rosso is dedicated to Sardinia's vast and untamed landscapes, where plains, mountains, and wild nature stretch across the island in quiet harmony. A tribute to the extraordinary territory that inspires Silenzi.

Grapes: Typical indigenous red grape varieties of the area

Production area: Southern Sardinia

Training system: Spur cordon

Soils: Clay-limestone soils, rich in skeletal content

Vinification, Maturation, Ageing: Fermentation and maceration take place at a controlled temperature with selected yeasts for approximately 20 days, followed by light clarification and maturation in stainless steel tanks, followed by further aging in the bottle.

Tasting Notes: Ruby red in colour, with an intense nose showing red berry fruit and a subtle balsamic nuance. Supple on the palate with well-integrated tannins and good persistence on the finish.

Food Pairing and Serving Suggestions: Pasta dishes and lean red meats, medium-aged and fresh cheeses. Serve at 16–18°C, uncorking at the time of service.

