

PIEMONTE D.O.C. BRACHETTO DULCIS



Grape-variety 100% Brachetto

Area of production The provinces of Asti, Cuneo and Alessandria

Vinification Manual selective harvest; grapes crushing, cold maceration, soft pressing and the juice is held in cooling tanks at zero degrees. Fermentation takes place in pressurized tanks. Further tank refining on fermentation yeasts, then sterile filtration and bottling.

Winemaker's notes Pink/red bright colour, fresh flower and rose notes on the nose. Delicate hints of red fruits and raspberry.

Food & wine matches Aperitif, pastries, ice cream, strawberry salad, fruit salad

SANSILVESTRO

BARBARESCO DOCG "MAGNO"



TECHNICAL INFORMATION

Country	Italy
Region	Piemonte
Producer	San Silvestro
Vintage	2015
Composition	100% NEBBIOLO
Press	88 points Wine Enthusiast

WINEMAKER NOTES

An elegant wine with an excellent structure: in a word, Magno. An elegant expression of Nebbiolo grapes, able to reach its peak after 5 or 10 years from the harvest. It can be refined even longer to let it develop ethereal and balsamic notes together with silky and round tannins.

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TASTING NOTES

Ethereal, with balsamic sensations; elegant and long, with excellent structure.

PAIRING SUGGESTIONS

Pair with pheasant, pigeon, roast turkey, bone marrow, and mature cheeses.

VINEYARD

The vineyards are located in the 4 villages in the Barbaresco wine-growing area. Native red-berry vineyard. It gives birth to strong wines, rich in alcohol, that need a long ageing to achieve those characteristics that make them superior and popular worldwide. A difficult vineyard in terms of soil exposition, treatment and fertilization. Strong, calcareous and tough yet rich soils are perfect for this vineyard that sprouts early, in the middle of April, and matures quite later in the middle of October. It's sensitive against sudden changes of temperature. It prefers a constant weather, on sunny hills, South/South-West oriented, between 200 m and 450 m high, to be preserved from freeze.

VINIFICATION

Crushing and destemming; fermentation in stainless steel at a controlled temperature of 28-30°C; maceration on the skins for 12 days, with daily pumping of the must over the cap. 100% malolactic fermentation. Aged for 18 months in large casks made of Slavonian oak. Manual harvest with qualitative selection of grapes. Destemming of the grapes to separate the stalk from skins, soft crushing. Cold maceration in stainless steel for six hours to extract the color and the aromatic substances from the skins. Pressing of the fermented lees. Racking and fermentation in stainless steel, with automatic start of the malolactic fermentation. Pouring and refining storage in stainless steel for a few weeks. Ageing for 30 months, 3000 liters in Oak barrels to develop its bouquet. Bottling by inert atmosphere. Refining storage in the bottle at a controlled temperature (14 degrees C.) and humidity (75%) for at least 6 months.

PRESS

"Aromas of red berry, forest floor and baking spice take shape in the glass. The firm palate offers sour cherry, clove and white pepper alongside solid, youthfully assertive tannins. Drink after 2022." - 88 points, *Kerin O'Keefe, Wine Enthusiast*



PIEMONTE D.O.C. BARBERA OTTONE I

COUNTRY	ITALY
REGION	PIEMONTE
SUB-REGION	BARBERA
VINTAGE	2019
COMPOSITION	100% BARBERA
ALCOHOL	12.5%

San Silvestro Cantine is located in the Piemonte region in the community of Novello. It mainly produces Piedmontese red wines. The Sartirano family began their oenological activity in 1871, and today, they combine tradition with modern techniques to produce superbly crafted vintage wines. The winery is run by cousins Paolo and Guido Sartirano and the wines of San Silvestro are sold throughout Italy and abroad. Since 1988, the Tenuta Arnulfo Costa di Bussia estate in Monforte d'Alba has also belonged to the Sartirano family, and in 2002 they also took over the Tenuta Ghercina estate, which includes vineyards in the villages of Barolo and Novello, where the headquarters of the company are now located.

TASTING NOTES

Deep, bright ruby red, with a fresh opening; bursting with hints of ripe berries, with cherries and jam making it nicely soft on the palate.

PAIRING SUGGESTIONS

Great with pasta, red meats, and chilled in summer.

Awards



Annata 2014





NEBBIOLO D'ALBA D.O.C. BRUMO



<i>Grape variety</i>	Nebbiolo
<i>Area of production</i>	Langhe
<i>Vinification</i>	Manual selective harvest, crushing and destemming; fermentation in stainless steel at a controlled temperature; maceration on the skins with daily pumping of the must over the cap and refining
<i>Winemaker's notes</i>	Vanilla overtones, with varietal fruit evident; full-bodied, elegant, persistent.
<i>Food & wine matches</i>	Mushroom risotto, game, grilled and roast meats, mature cheeses.

SANSILVESTRO

ROERO ARNEIS DOCG “SABBIE”

The most famous white wine from Roero.

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Vintage: 2020

Producer: San Silvestro

Country: Italy, Piemonte

Alcohol: 12.5

%

Composition:

100% Arneis

WINEMAKER NOTES:

An indigenous variety from Roero, Arneis is the most well-known white wine of this region, the left bank of the Tanaro river.

TASTING NOTES:

An array of flowers and fruit, with chamomile and apricot flavors. Long and delicate, with good structure. Try as an aperitif, or with baked fish, freshwater fish, risotto, shellfish, rabbit, or duck.

VINEYARD:

The vineyards are planted on a special sandy soil, able to enhance the elegance and aromas of the wine.

VITICULTURE:

There aren't specific historical documents proving an ancient origin of Arneis variety. The first references date back, in fact, to 1800.

Its area of origin and its perfect terroir is the Roero area, with its hills that rise on the left of the Tanaro river, land of feuds, marquises and important castles.

The Arneis here finds the light, sandy soils that it prefers, with a good exposure to the South-east and South-west. Also, the temperature range and rare spring frosts influence the good yield of this variety in this area, which represents the finest Piedmontese white variety.

Bottle Size: 750 mL

UPC Number: 640054200164

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FOR MORE INFORMATION VISIT: KINDREDVINES.COM





SAN SILVESTRO

DULCES ROSSO

SPARKLING RED WINE

TECHNICAL INFORMATION

Country	Italy
Region	Piemonte
Producer	San Silvestro
Vintage	NV
Composition	BRACHETTO, FREISA AND, OTHER AROMATIC RED GRAPES

WINEMAKER NOTES

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TASTING NOTES

Sparkling, aromatic, with delicate hints of red fruits. Sweet and easy to drink.

PAIRING SUGGESTIONS

Aperitif, pastries, ice cream, strawberries, cakes.

VINEYARD

A difficult vineyard in terms of soil exposition, treatment and fertilization. Strong, calcareous and tough yet rich soils are perfect for this vineyard that sprouts early, in the middle of April, and matures quite later in the middle of October. It's sensitive against sudden changes of temperature. It prefers a constant weather, on sunny hills, South/South-West oriented, between 200 m and 450 m high, to be preserved from freeze.

VINIFICATION

Manual harvest with qualitative selection of grapes. Destemming of the grapes to separate the stalk from skins, soft crushing. Cold maceration in stainless steel for six hours to extract the color and the aromatic substances from the skins. Pressing of the fermented lees. Racking and fermentation in stainless steel, with automatic start of the malolactic fermentation. Pouring and refining storage in stainless steel for a few weeks. Ageing for 30 months, 3000 liters in Oak barrels to develop its bouquet. Bottling by inert atmosphere. Refining storage in the bottle at a controlled temperature (14 degrees C.) and humidity (75%) for at least 6 months.



GAVI DI GAVI

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Vintage **2018**
Producer **SAN SILVESTRO**
Country **ITALY**
Region **PIEMONTE**
Alcohol **12.5%**

Composition:
100% CORTESE

VINEYARD

The Commune of Gavi

VINIFICATION

Soft pressing of the grapes; fermentation in stainless steel at a controlled temperature of 18-20°C; maturing on the noble fermentation lees for 6 months. 100% malolactic fermentation. Aged in stainless steel.

THE STORY

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TASTING NOTES

Aromas of citrus fruit, with floral undertones; prominent mineral sensations; long finish, with balance and good structure. Pair with aperitifs, sushi, grilled fish, shellfish, oysters, pasta, wildfowl, blue cheeses.





EVERY BOTTLE  TELLS A STORY

MONFERRATO DOC CHIARETTO ROSATO

TECHNICAL INFORMATION

Country	Italy
Region	Piemonte
Producer	San Silvestro
Vintage	2019
Composition	100% BARBERA

WINEMAKER NOTES

A wine to enjoy on hot summer days, for an unusual picnic at the sea or a cooling break observing the sunset, it should be served fresh!

TASTING NOTES

This wine, which comes from a six month transition on noble lees and a period of aging in steel, is characterized with an appealing rosé color and fresh floral and fruity scents. Strikingly splendid color; flowery, fruity nose, fresh and round; well-balanced, velvety and medium structured taste.

PAIRING SUGGESTIONS

Aperitifs, tomato, and mozzarella, savory pies, pizza, shellfish, meat carpaccio, tunafish.

VINIFICATION

The grapes are soft-pressed to prevent injuries of the peels and ensure a better quality of the must, which will ferment at rigidly controlled temperatures. This is how they maintain the Monferrato D.O.C. Chiaretto flavor: freshness enhanced by floral and fruity notes, captivating on the nose and on the palate.



MOSCATO D'ASTI "DULCIS"

A great sweet, white wine - your favorite dessert!

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Vintage: 2020

Producer: San Silvestro

Country: Italy, Piemonte

Alcohol: 5.5%

Composition: 100% Moscato

WINEMAKER NOTES:

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TASTING NOTES:

A great white sweet wine, pale straw yellow color with a beautiful semi-sweet floral bouquet and slightly sparkling. Moscato d'Asti D.O.C.G is an exquisite aperitif and a fine accompaniment to your favorite dessert.

VINEYARD:

The "Moscati" are big group of vineyards, the most popular, with different origins, but the variety Moscato Bianco (White Moscato) is surely the oldest. It was in Piedmont that the Moscato, during the centuries, founded its privileged soil, giving birth to a particular variety called Moscato Bianco di Canelli. It's a difficult vineyard, it prefers marly and calcareous soils with sandy inserts. Regarding the weather, the Moscato bianco is cultivated between 250 m and 400 m high, but when there is a good sun exposition, it can achieve 650 meter high. Here we can find the typical terraced hillsides. The taste is sweet, delicious and scented.

VINIFICATION:

Manual harvest, the grapes are gathered in little boxes. The best grapes go directly into the press and with a soft pressing the most is taken out. The most is decanted at a low temperature for 8 hours. The most is filtrated to eliminate the yeast and avoid fermentation. Storage in cold stores at a temperature of 2 degrees C. After the storage the wine is decanted in pressured tanks and the fermentation starts. After the fermentation the wine is bottled by inert atmosphere to maintain in the the bottle the same pressure as in the tank to obtain sparkling wine.

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FOR MORE INFORMATION VISIT: KINDREDVINES.COM



Bottle Size: 750 mL

UPC Number: 640054200195

MOSCATO “BACIO DI FIORI”

Sweet and easy to drink!

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Vintage: 2019
Producer: San Silvestro
Country: Italy, Piemonte
Alcohol: 5.5%
Composition:
100% Moscato

WINEMAKER NOTES:

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TASTING NOTES:

Slightly fizzy, aromatic, with delicate hints of flowers, honey and white musk. Sweet and easy to drink. Pair with pastries, ice cream, strawberries, cakes or as an aperitif. Cellar life of two years.

VINEYARD:

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Bottle Size: 750 mL

UPC Number:
8008156022213

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FOR MORE INFORMATION VISIT: KINDREDVINES.COM



San Silvestro Piemonte Brachetto "Dulcis"



A dessert wine for red wine lovers

Denomination: Piemonte D.O.C. Brachetto Dulcis

Grape variety: Brachetto

Winemaker's note

Pink/red bright color, fresh flower and rose notes on the nose. Delicate hints of red fruits and raspberry.

Food pairing

Aperitif, pastries, ice cream, strawberry salad, fruits salad.

Cellar life: 2-3 years

Brachetto is an indigenous aromatic variety of Piedmont. Its cultivation is mainly concentrated on the hills surrounding Acqui Terme. It got consideration and recognition from winemakers and consumers only in the 90's as a red sweet wine.

The rose scent is really his hallmark. It is also good for sparkling wines produced with the Charmat method.