SAN SILVESTRO ROSSO DULCIS

TECHNICAL INFORMATION

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

WINEMAKER NOTES

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

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.