

DAMIANO CIOLLI
VITICOLTORE IN OLEVANO ROMANO



Silene Cesanese Olevan Romano

Silene is Damiano Ciolli's regular cuvée. Its name derives from a wild flower – very common in our fields - Silene Vulgaris. It is obtained from a selection of Cesanese d' Affile grapes (100%) coming from vineyards planted in 1981 and 2002, trained with spur cordon and Guyot system. The vines yield about 1.5-2.0 kg (from 6 to 10 bunches per vine). Grapes are hand-harvested when ripening has reached an optimal level, and fermented in stainless steel tanks at temperatures kept within 25 °C to preserve the characteristic aromas of Cesanese. Fermentation and maceration lasts for about 8 days. After racking, Silene ages in stainless steel tanks for about one year and after bottling it rests in our cellar for further 6 months.

Grapes: 100% Cesanese

Tasting Notes: Ruby red in color tending to garnet with ageing. It has delicate aromas of ripe fruit typical of the variety. The flavor is soft and medium-bodied.

Food Pairing: It can be enjoyed throughout the meal but pairs exceptionally well with traditional regional dishes, such as hearty pasta.



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WWW.SPECIALTYWINECO.COM OR CALL US AT 419.625.9463.