

Technical data sheet

Name: Silene

About the vineyard:

Average vineyard age: 30 years

DOC: Olevano Romano DOC

Altitude: about 400 m slm, about 1312 feet

Soil type: deep red volcanic soil

Vineyard exposition: South-East

Blending grapes: 100 % Cesanese di Affile

Plant density: 5500 pp/ha

Pruning type: spurred cordon and chandelier "ventaglio"

Production: 70 hL/ha

Vineyard management: organic and biodynamic

Plant nutrition: green manure

Harvest: manual, middle of September

Vinification: natural fermentation

Annual production: 25000 bottles

Winemaking process

Silene was named after a wildflower, very common in our vineyards, *Silene vulgaris*. *Silene* is obtained from 100% Cesanese d’Affile grapes blended from different vineyard blocks, which are on average 30 years old. The vines yield about 1.5-2.0 kg (from 6 to 10 clusters per vine).

The vines are trained at ‘ventaglio’ (chandelier) and spurred cordon. Our grapes are handpicked, only when the maturation has reached the optimal level. Each block is fermented separately in concrete vats by natural fermentation, and the maceration length is about 10 days. *Silene* is aged in concrete vats for no less than 1 year, after which is blended and ready to be bottled. Once in bottle *Silene* rests in our cellar for further 3 months.

Tasting notes:

Color: garnet

Nose: very varietal, spicy with hints of black peppercorn, red orange, sage, dill, but also violet flower. Very mineral, with great complexity.

Mouth: the minerality reminds the volcanic soil, it is complex and drinkable at the same time, its great dynamic taste in the mouth makes it very tempting to sip.