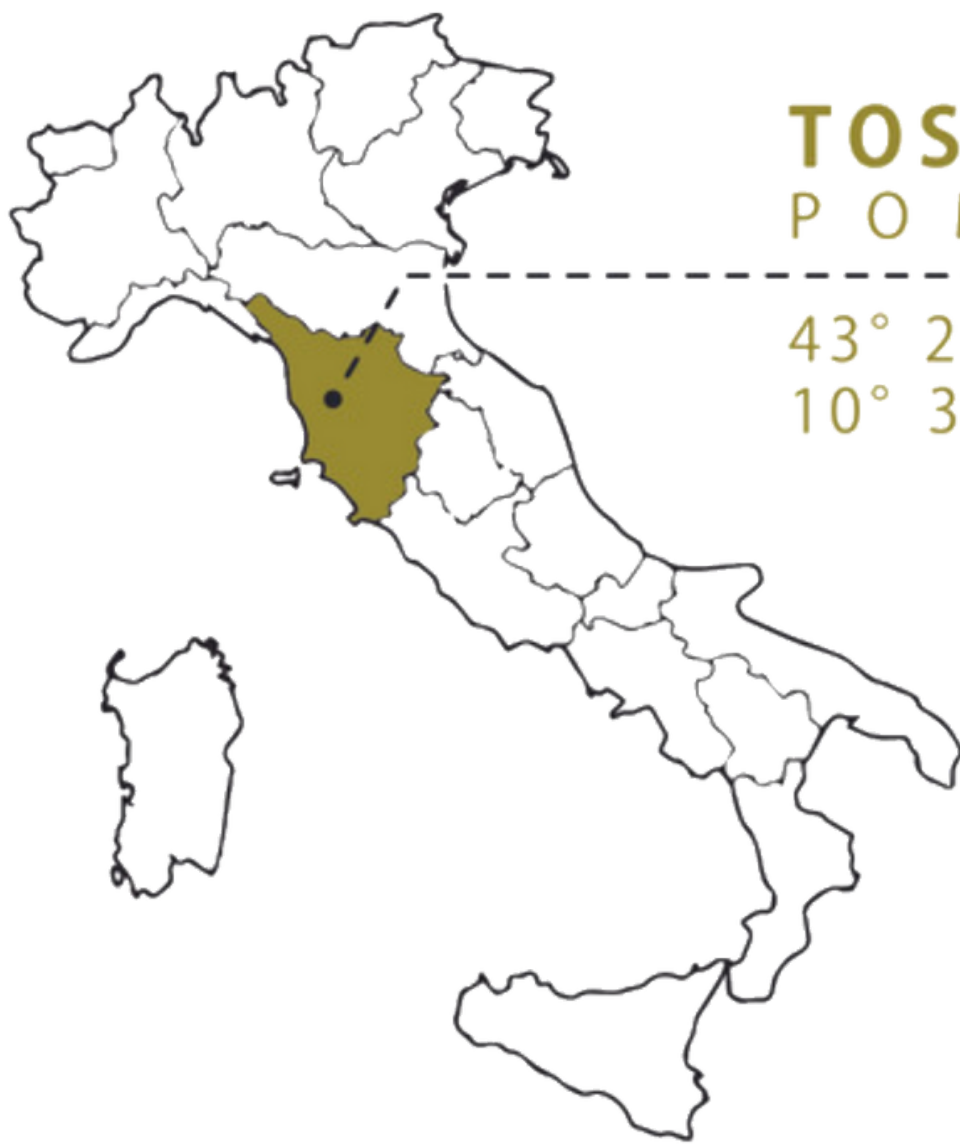




GIANNI MOSCARDINI



TOSCANA
P O M A I A

43° 26' 16" N
10° 33' 43" E

year of foundation 2008
vineyard area 17,5 ha



Cultivated grape varieties:
Sangiovese, Merlot, Ciliegiolo,
Cabernet Franc, Teroldego,
Fiano, Vermentino, Verdicchio.



Agronomist: Gianni Moscardini
Enologist: Emiliano Falsini

Gianni Moscardini

The winery is located on the northern part of the Tuscan coast, about 30 km north of Bolgheri and just 10 km, in a straight line, from the seashore and lies on a highland, near the village of Pomaia.

Here, where nature has created unique terroirs, our vineyards have been planted. Our intention is to produce authentic wines that fully express the distinct character of the soil as well as the potential of single grape varieties.

The high plains, which are approximately 180 meters above sea level and slope gently to the south-west, meet all the key components to produce elegant, structured and quality wines.

The soil varies from pure limestone of sedimentary character and marine origin, to stony and arid of magmatic-volcanic origin, encountering areas of clay.

The sun, light and constant breezes grant the thermal excursions, that are essential for the bouquet and a slow maturation - warranty for a perfect balance.

www.giannimoscardini.com

SILENO

Costa Toscana Cabernet Franc IGT



GRAPE VARIETY

Cabernet Franc 100%

SOIL COMPOSITION

magmatic-volcanic, limestone

VINIFICATION

The grapes from the “Campo al Pino” and “Riserva” plots are harvested by hand and vinified and aged separately. Fermentation takes place in stainless steel, with indigenous yeasts and at a controlled temperature. About 10% of the whole bunch is introduced in order to enhance the aromas and freshness.

Maceration for 10 days.

AGEING

It differs according to the type of soil: in French oak tonneau of 2nd and 3rd passage and / or amphora of cocciopesto for 12 months.

Ageing in bottle - minimum for 6 months.

ALCOHOL

14,5%

PRODUCTION

3 300 (vintage 2022)

FIRST VINTAGE RELEASED

2022

TASTING NOTES

The balance is already perceptible in the juvenile phase, It's a result of equilibrium between a fresh but soft tannin and a powerfully built aromatic part (red and black fruit, which are ripe but crunchy). The perfect symbiosis between soft and vigorous parts is inviting to enjoy this wine.

FOOD PAIRING

Medium-aged cheeses, pasta or lasagna with meat sauce, mushroom-based dishes.