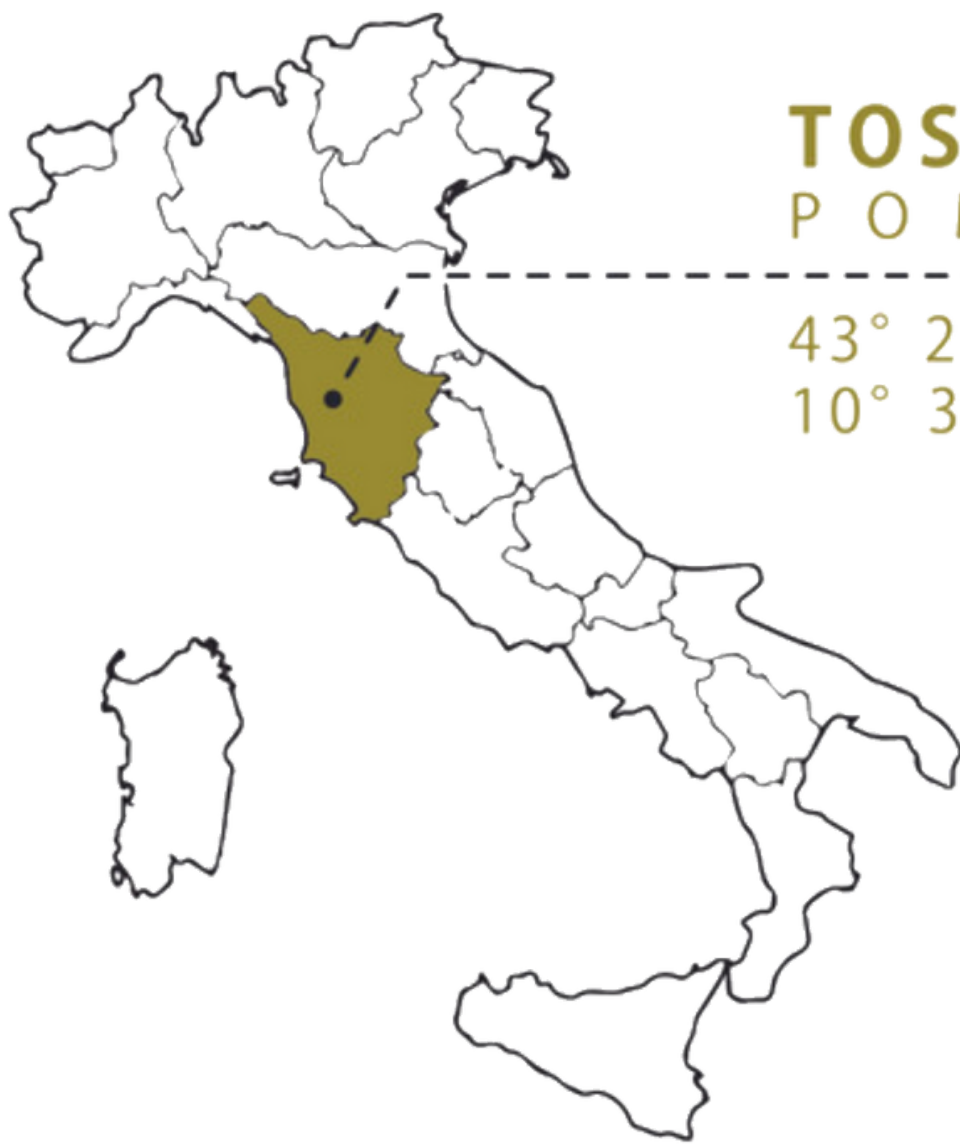




GIANNI MOSCARDINI



**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](http://www.giannimoscardini.com)

## SILENO Toscana Ciliegiolo IGT



### GRAPE VARIETY

Ciliegiolo 100%

### SOIL COMPOSITION

magmatic-volcanic, clay, limestone

### VINIFICATION

The grapes coming from the plots planted with Ciliegiolo are hand-harvested and vinified and aged separately based on the soil composition. Fermentation takes place in stainless steel tanks, 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 may vary according to the climatic conditions and composition of the soil. In recent years we have focused on cocchiopesto amphorae, a material that allows for exchange of oxygen and amplifies the aromatic part of the wine.

### ALCOHOL

13,5%

### PRODUCTION

8 000 (vintage 2020)

### AGEING POTENTIAL

Its best expression you can appreciate 3-4 years after the harvest, but remains enjoyable up to 8-9 years from the harvest year.

### TASTING NOTES

The blend of a monovarietal from different type of soil, results in a wine with an intense ruby color. Aromas of ripe red fruits, like cherry, morello cherry and strawberry stand out. Smooth tannins, excellent structure and extreme persistence and pleasantness on the palate.

### FOOD PAIRING

Grilled red meats, reach fish soups based on tomato sauce.