



FERRUCCIO DEIANA
AZIENDA VITIVINICOLA

"Sileno" Cannonau Sardegna DOC



- A great passion and solid technical skills prompted Ferruccio Deiana to create a winery, finally fulfilling a long-time dream to have his own vineyards and make his own wines, after a lifetime of winemaking for other wineries.
- His mission was drawing the attention of wine lovers to Basso Campidano and Parteolla, lands of natural beauty and rich culture. This part of Sardinia, next to Cagliari, is celebrated for its sweet hills and fertile valleys. Since antiquity, these lands have been a fortuitous realm of grapevines, wheat, and olives.
- The grape varieties are those typical of Sardinia: Vermentino, Monica, Cannonau, Carignano, Bovale (also called Bovaleddu), Barbera Sarda, Malvasia, Nasco and Moscato.

Varietal: 100% Cannonau

Appellation: Cannonau di Sardegna DOC

Production Zone: Cagliari, Sardegna. Altitude 70-100m a.s.l.

Soil: Limestone, stony

Vinification: Grapes hand-picked. Maceration at controlled temperature (24-26 °C) for 10 days. Remontages every 6 hours.

Maturation: Short passage in oak, then 5-6 months in stainless steel tanks

Sileno was the name of the Satyr of Bacchus. This red wine is powerful, expressing the soul of Sardinia, and it will fascinate you with its bouquet and taste.



- *Ruby red color with purple reflections. Succulent blackberry, spiced blueberry, licorice, ground white pepper and carob all come together on this full-bodied, chewy red. Ripe, round tannins support the juicy flavors.*
- *Traditionally paired with meat-based starters, medium-ripened cheese, stewed meat.*

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