

Pala

Silenzi Rosso Isola dei Nuraghi IGT



The wine is composed of a blend of Monica and Carignano. Monica, indigenous to the Sardinia is has a similar profile to Pinot Noir in term of character and approach when drinking. The sea adds a little spice and hints Mediterranean herbs in the wine.

It's macerated in temperature controlled stainless steel tanks with the addition of selected yeasts. After fermentation, a light clarification is followed by refinement in steel tanks and bottle.

Grape varieties : Carignano, Monica

Altitude : 150m - 180m ASL

Vineyard age : 20 years old

Grape yield : 70 ql/ha

Exposure : Southeast

Soil : Clayey, calcareous, rich in texture

Tasting notes :

Lively ruby red color. Intense aroma of red fruit, spice, and herbs. Dry, with a long finish. The pairs well with pizza, pasta, burgers, salamis or thanks to its medium body and soft tannins.

Press Notes

James Suckling

2019, 2018

90 points

Wine Enthusiast

2017, 2014

90 points

