



SILVANO MAGNUM

2021

Intense ruby red with garnet reflections. The nose is characterized by vibrant aromatic complexity: notes of wild berries alternate with spicy and toasted sensations, and black pepper. After each sip, hints of ripe fruit and balsamic notes resurface.



On the palate, it is rich and enveloping, with dense, silky tannins; it exhibits great gustatory tension and long-lasting sensory persistence. The result is an elegant and powerful wine suitable for long aging.

**Designation:**

DOC Maremma Toscana
Cabernet Franc

Grape varieties:

Cabernet Franc

Soil type:

Calcareous clay

Cultivation system:

Guyot

Vine spacing:

2.20 m x 0.78 m

Vine density:

5,800 plants/ha

Planting year:

2011

In-vineyard and in-winery processing:

Manual, in compliance with organic agriculture standards

Grape selection:

In-vineyard, through manual harvesting using crates

Fermentation:

In cement tubs at a controlled temperature

Aging:

At least 12 months in 225 L barriques and a 20-hL durmast oak vat followed by 12 months in the bottle

Alcohol content:

14.5%

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