

Dulcis San Silvestro Sweet Bianco

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Piemonte

CEPAGE: 100% White Blend

WINEMAKING: Manual selective harvest; soft pressing;
storage at zero degrees; fermentation in pressurized tanks

ALCOHOL BY VOLUME: 7.0%

THE STORY

Election, investment and innovation: these are just some of the keywords that characterize SAN SILVESTRO, whose story starts in 1871, when Giovanni Sartirano begins to produce and sell its wines in the Langhe region. A tradition that has been passed down for four generations till today. San Silvestro deeply identifies with Piedmont, actually it works with traditional varieties such as Barbera, Nebbiolo, Dolcetto, Grignolino, Arneis, Cortese and Moscato. Coherent to this approach, it invest in native vines, such as the Favorita and Nas-cëtta from Novello.

Dulcis represents the line of "sweet wines" produced by San Silvestro.

*Availability is subject to individual state restrictions.

THE ADJECTIVES

OVERALL: Fresh and approachable

AROMAS / FLAVORS: Acai, apricots, white peach
and pear

MOUTHFEEL: Sweet with a slight effervescence

THE SELLING POINTS

A wine for a unique sweet moment with friends.

PAIRINGS: Antipasti, dessert, pastries

