



On the palate the echo of a precious shell

Type of wine: rimini rebola doc dry

Grape variety: grechetto gentile

Harvest: First-second ten days of September

Yield: 7.000 kg/ha

Vinification: The grapes are harvested strictly by hand. Two harvests are carried out one week apart to differentiate the level of ripeness of the grapes. A short maceration and whole bunch pressing takes place, followed by racking which favors the natural sedimentation.

Alcoholic fermentation at controlled temperature followed by malolactic fermentation for a part of the mass

Ageing: in steel for 4 months in order to maintain all its freshness

Sensory Notes: Intense bright pink colour with orange hues. It expresses itself on the nose with firm notes of rose petals, fruity hints of strawberry, pomegranate and raspberry. The mouth is intense and confirms the aromatic bouquet and strawberry notes, with a touch of candied fruit and a delicate spicy finish typical of Syrah that softens its savouriness

Ideal service temperature: 13° C

Number of bottles produced: 4.000

Available bottle sizes: 0,75 L

Contains sulphites

Produced in Italy

Produced and bottled by SAN PATRIGNANO SOC. AGRICOLA COOP. SOCIALE CORIANO (RN)



Wine pairing:...



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SanPatrignano