

*This challenging Classic Method completes the wide range of our wines*

**Type of wine:** Pas Dosè - Nature - Classical Method

**Grape variety:** Pinot Noir

**Harvest:** first week of August

**Yield:** 6.000 kg/ha

**Winemaking process:** the grapes are hand-picked in small bins, selected and cooled. After pressing, the fermentation takes place in stainless steel tanks and following the elevage for 7 months more

**Ageing:** for 36 months on the yeasts, manual remuage followed by disgorgement in an oxygen-free environment

**Tasting Notes:** pale yellow. A full bouquet of fruity golden apple notes and spicy hints of yeast and bread crust. The mellow palate shows a lovely freshness and a pleasant minerality, that leads to a persistent and balanced finish. Very fine perlage

**Ideal service temperature:** 8° C

**Number of bottles produced:** 5.000

**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:** .....



SanPatrignano