



The Sangiovese “AVI” is dedicated to Vincenzo (A VIncenzo), founder of San Patrignano and to our ancestors who passed on the cultivation of this variety to us

Appellation: Romagna Sangiovese DOC Superiore Riserva

Grape variety: Sangiovese

Harvest: mid October

Yield: 5,000 kg/ha

Winemaking process: long maceration on the skins; malolactic fermentation in both stainless steel tanks and barrel

Ageing: in tonneaux for 24 months and further bottle-ageing

Tasting Notes: a powerful and long-lasting wine with a complex bouquet: dried flowers, earthy notes, liquorice, hints of spices. Juicy and balsamic on the palate with a notable tannic texture.

A persistent finish with earthy aftertaste

Ideal service temperature: 16°-18° C

Number of bottles produced: 20.000 – 25.000

Available bottle sizes: 0,75 L - 1,5 L - 3 L

Contains sulphites

Produced in Italy

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



Wine pairing:

