

*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:** 13.000

**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:** ....



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SanPatrignano