

“Noi” stands for union, empathy and brotherhood: this intense wine symbolizes the strength of San Patrignano social project

Appellation: Colli di Rimini DOC Rosso

Grape variety: Sangiovese, Cabernet Sauvignon, Merlot

Harvest: from mid September to late October, depending on the varieties

Yield: 7.000 kg/ha

Winemaking process: fermentation in stainless steel tanks with a short maceration on the skins

Ageing: in second passage barriques for about 18 months; the 3 varieties are then blended together, finally bottle aged for a further 6 months

Tasting notes: ruby red colour. Fresh cherry, ripe blackberry and currant are combined with a smooth tannic structure. Juiciness and a persistent finish

Ideal service temperature: 16° C

Number of bottles produced: 26.000

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:



SanPatrignano