

*This Sauvignon Blanc is an authentic expression of our territory and our philosophy of production*

**Appellation:** Rubicone Sauvignon IGT

**Grape variety:** Sauvignon Blanc

**Harvest:** between the end of August and the beginning of September

**Yield:** 6.000-7.000 kg/ha

**Winemaking process:** the grapes are selected from 3 different vineyard parcels and separately vinified in oxygen-free environment. Part of the bunches are whole-cluster pressed, following the Champagne protocol. After the alcoholic fermentation, the wine refines on its lees until the final blending and bottling

**Ageing:** in stainless steel tanks on its fine lees for 6 months

**Tasting notes:** straw yellow with golden hues. Fresh and intense notes of citrus and yellow fruits - like peach, mango and pineapple – it comes with a delicate structured wine, supported by strong acidity

**Ideal service temperature:** 10° C

**Number of bottles produced:** 8.000

**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