

JAMINIA



On the palate the echo of a precious shell

Type of wine: Rimini DOC Rebola Secco

Grape variety: GrechettoGentile

Harvest: First-second ten days of September

Yield: 7.000 kg/ha

Vinification: The grapes are harvested strictly by hand. Two harvests are carried out one week apart to differentiate the level of ripeness of the grapes. A short maceration and whole bunch pressing takes place, followed by racking which favors the natural sedimentation.

Alcoholic fermentation at controlled temperature followed by malolactic fermentation for a part of the mass

Ageing: in steel for 3 months in order to maintain all its freshness

Sensory Notes: Straw yellow colour. Hints of white flowers that join yellow-fleshed fruits, nuances of honey. The broom flower stands out for its scent. Echoes of dried fruit and mineral trails. The lively taste has a vibrant freshness supported by good acidity.

The drink is slim, with a pleasant fruity finish with a trace of fresh saffron and pineapple

Ideal service temperature: 13° C

Number of bottles produced: 4.000

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