



As the year of foundation of the San Patrignano community. Inspiration, courage and audacity were the guiding values for the founders as well as they're today for the production of this pure Cabernet Franc

Appellation: Rubicone IGT Cabernet Franc

Grape variety: Cabernet Franc

Harvest: within the first half of October

Yield: 6.000 kg/ha

Winemaking process: selected grapes from a single vineyard parcel. Alcoholic fermentation in stainless steel tanks with long maceration on the skins; malolactic fermentation partly in oak before ageing

Ageing: in French oak barriques for 12/15 months

Tasting notes: intense ruby red colour. Cabernet Franc typical varietal bouquet with clear nuances of green pepper and a hint of sage but also red fruits such as ripe cherry and blackberry. Dried flowers, liquorice and tight tannins on the palate. The long balsamic finish is sustained by a pleasant freshness revealing its longevity

Ideal service temperature: 16°-18° C

Number of bottles produced: 7.000

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