

# AVENIR



*This Classic Method represents an important challenge destined to complete our wide range of wines*

**Appellation:** VSQ - Pas Dosè Classic Method

**Grape variety:** Pinot noir

**Harvest:** within the first half of August, in the early morning

**Yield:** 10.000 kg/ha

**Vinification:** direct pressing of the whole bunch and fermentation at controlled temperature. Tirage carried out in the following spring

**Ageing:** 36 months on the lees

**Tasting Notes:** bright straw color, the nose has notes of delicate red fruits and floral references. In the mouth the vertical acidity is accompanied by a minute and persistent perlage

**Ideal service temperature:** 8° C

**Number of bottles produced:** 13.000

**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:** .....



SanPatignano