



*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: 70% in steel tanks at controlled temperature; 30% in second passage French oak tonneau

**Ageing:** in steel tanks and part in wood for 3 months on the lees with periodical batonnage. Blending before bottling

**Tasting 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:** .....



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