

MONTEPIROLO



Montepirololo is our challenge with the Bordeaux blend, to remark the character of this territory and showing our identity

Appellation: Colli Di Rimini DOC Cabernet Sauvignon

Grape variety: Cabernet Sauvignon, Merlot, Cabernet Franc

Harvest: from mid September to late October, depending on the varieties

Yield: 6.000 kg/ha

Winemaking process: fermentation with long maceration on the skins; after the malolactic fermentation, the 3 varieties are blended together and oak-aged

Ageing: in new barrique for 18/20 months and further bottle-ageing

Tasting notes: ruby red colour. Scents of currant, ripe blackberry, marjoram, red pepper and liquorice. Powerful and smooth on the palate, structured, persistent and lively thanks to the pleasant combination of tannins and acidity. A very enjoyable wine, good to drink young as after long aging

Ideal service temperature: 16°-18° C

Number of bottles produced: 13.000 – 20.000

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