



*“Noi” stands for union, empathy and brotherhood: this intense wine symbolizes the strength of San Patrignano social project*

**Appellation:** Colli di Rimini DOC Rosso

**Grape variety:** Sangiovese, Cabernet Sauvignon, Merlot

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

**Yield:** 7.000 kg/ha

**Winemaking process:** fermentation in stainless steel tanks with a short maceration on the skins

**Ageing:** in second passage barriques for about 18 months; the 3 varieties are then blended together, finally bottle aged for a further 6 months

**Tasting notes:** ruby red colour. Fresh cherry, ripe blackberry and currant are combined with a smooth tannic structure. Juiciness and a persistent finish

**Ideal service temperature:** 16° C

**Number of bottles produced:** 10.000/20.000

**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:** .....

