



# Montepirolò

DOC Colli di Rimini, San Patrignano, 2016

750 ml

**CHF 29.90**

Art. nr. 35107716

One doesn't often encounter a wine with such a flowery nose, with perfumes of lilac, lavender and wisteria. The fruity and spicy tones are perceptible only later with the dominance of eucalyptus, dried prunes and pepper. The Cabernet Sauvignon is responsible for the powerful body with pronounced tannins, though nicely balanced by a juicy acidity. This wine is for people liking full bodied wines, tending on the rustic side.

Origin:	Italy / Emilia-Romagna
Grape variety:	Cabernet Sauvignon, Merlot, Cabernet Franc
Maturity:	4 to 10 years
Serving temperature:	16 to 18 °C
Drinking suggestion:	Châteaubriand, Filet Wellington, Saddle of lamb fillet with herb jus, Beef Stroganoff, Bistecca fiorentina, T-Bone steak, Hearty stew with pulses
Vinification:	long must fermentation
Harvest:	hand-picking, strict selection
Maturation:	in partly new and used barriques/ Pièces
Maturation duration:	18 months
Volume:	14.5 %



**Certified integrated production**



**Vegan**

# BAUR *au* LAC Vins

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## Epicurean profile

### Nose profile

#### Intensity

1 2 3 4 5 6 7 8 9 10

#### Floral

1 2 3 4 5 6 7 8 9 10

#### Fruitiness

1 2 3 4 5 6 7 8 9 10

#### Spiciness

1 2 3 4 5 6 7 8 9 10

#### Wood influence

1 2 3 4 5 6 7 8 9 10

#### Complexity

1 2 3 4 5 6 7 8 9 10

## Palate profile

### Initial impression

1 2 3 4 5 6 7 8 9 10

### Acidity / Juiciness

1 2 3 4 5 6 7 8 9 10

### Tannins

1 2 3 4 5 6 7 8 9 10

### Body

1 2 3 4 5 6 7 8 9 10

### Length

1 2 3 4 5 6 7 8 9 10