



Noi

DOC Colli di Rimini, San Patrignano, 2016

750 ml

Art. nr. 35115716

Dark red with purple hues. Aroma of violets characteristic of Sangiovese. Balanced and elegant on palate with flavours of plum, pepper and ink. The blend of grapes gives this wine the originality and a tight tannic finish.

Origin:	Italy / Emilia-Romagna
Grape variety:	Sangiovese, Cabernet Sauvignon, Merlot
Maturity:	3 to 8 years
Serving temperature:	16 to 18 °C
Drinking suggestion:	Fegato alla veneziana, Crispy roast chicken, Spaghetti alla bolognese, Mushroom ragout
Vinification:	long must fermentation, fermentation in steel tank, Punching down
Harvest:	hand-picking, strict selection
Maturation:	in tonneau, partly in barrique/ Pièces, some months bottle storage before sale
Maturation duration:	12 months
Volume:	14.5 %



Certified integrated production



Vegan

BAUR *au* LAC Vins

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