

PATTINI

CHIANTI D.O.C.G.



Wine type:	Red wine
Grapes:	90% Sangiovese, 10% Canaiolo
Appellation:	DOCG
Production area:	Tuscany, Italy
Cellaring:	3 - 4 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	13% Vol.

Colour: Bright ruby red colour.

Fragrance: The bouquet is fragrant and persisting, which reminds immediately of the cherry.

Taste: On the palate the entry is dry, lightly tannic: with time, it becomes softer and velvety with an agreeable aftertaste.

Pairing: A perfect all around wine to match with savoury first courses, pizza and cheese.

VINIFICATION:

After a soft crushing, grapes are fermented in stainless steel tanks by selected yeasts. Fermentation's temperature is contained within 26-28°C and the must is pumped over its skins twice a day to draw colouring substances. After 10-15 days, the wine is separated from the dregs and fermentation is completed in cement tanks.



PATTÌNI

CHIANTI RISERVA D.O.C.G.



Wine type:	Red wine
Grapes:	90% Sangiovese, 10% Canaiolo
Appellation:	DOCG
Production area:	Tuscany, Italy
Cellaring:	6 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	13,5% Vol.

Colour: Ruby red colour with garnet hues.

Fragrance: Subtle bouquet with hints of sour black cherry, wild berries and violet accompanied by vanilla's nuances.

Taste: On the palate, it's round and full of body, with a persistent and slightly tannic aftertaste.

Pairing: Perfect with steaks, grilled veal and braised beef.

VINIFICATION:

After crushing, grapes are fermented in stainless steel tanks by selected yeasts. Fermentation's temperature is contained within 28-30°C and the must is pumped over its skins twice a day to draw colouring substances and tannins. After 10-15 days the wine is separated from the dregs to prevent solubilisations of bitter tannins. The wine ages in oak barrels for about 18 months and is then refined in bottle for a further 6-9 months.



PATTINI

CHIANTI CLASSICO D.O.C.G.



Wine type:	Red wine
Grapes:	90% Sangiovese, 10% Canaiolo
Appellation:	DOCG
Production area:	Tuscany, Italy
Cellaring:	6 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	13,5% Vol.

Colour: Deep ruby red colour.

Fragrance: Fragrant bouquet dominated by violet, cherry and blackberry.

Taste: On the palate, the wine is harmonious and dry; the soft tannins and moderate acidity contribute to the structure of this Tuscan treasure.

Pairing: Perfect with savoury first courses, grilled meats and game.

VINIFICATION:

After crushing, grapes are fermented in stainless steel tanks by selected yeasts. Fermentation temperature is contained within 26-28°C and the must is pumped over its skins twice a day to draw colouring substances and tannins. After 10-15 days the wine is separated from the dregs to prevent solubilisations of bitter tannins. The wine ages in oak barrels for 8 months and is then refined in bottle for at least 6 months.



PATTINI

TOSCANA ROSSO I.G.T.



Wine type:	Red wine
Grapes:	90% Sangiovese, 10% Syrah
Appellation:	Toscana IGT
Production area:	Tuscany, Italy
Cellaring:	3 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	13,5% Vol.

Colour: Ruby red colour with violet hues.

Fragrance: Fruity and spicy bouquet, with important reminders of cinnamon and liquorice.

Taste: Dry and soft on the palate, with a pleasantly tannic aftertaste.

Pairing: Perfect with savoury first courses, roasted meats, wild game.

VINIFICATION:

After crushing, grapes are fermented in stainless steel tanks by selected yeasts. Fermentation's temperature is contained within 26-28°C and the must is pumped over its skins twice a day to draw colouring substances and tannins. After 18-20 days the wine is separated from the dregs to prevent solubilisations of bitter tannins. After 6 months of aging in French oak barrels, the wine is refined in big oak cask for further 12 months, and then in stainless steel tank until bottling.



PATTINI

SANGIOVESE PRIMITIVO PUGLIA I.G.T.



Wine type:	Red wine
Grapes:	80% Sangiovese, 20% Primitivo
Appellation:	Puglia IGT
Production area:	Apulia, Italy
Cellaring:	4 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	13,5% Vol.

Colour: Intense red colour.

Fragrance: Complex bouquet with notes of violet and ripe red fruit.

Taste: Round palate, fine with a harmonious taste, well balanced acidity and good structure.

Pairing: Perfect with savoury first courses, roasted meats and game.

VINIFICATION:

After harvesting, the grapes are destemmed and the crushed grapes are fermented in stainless steel at a controlled temperature of 22°C for 10 days. Fermentation is controlled so that the daily pumping over can express the best typicality of the vine. Malolactic fermentation then takes place. Refinement lasts 5 months in steel and one month in the bottle.



PATTINI

PINOT GRIGIO D.O.C.



Wine type:	White wine
Grapes:	Pinot grigio
Appellation:	DOC
Production area:	Veneto, Italy
Cellaring	2 years
Bottle size:	750 ml
Serving temp.:	8 - 10° C
Alcohol content:	12,5% Vol.

Colour: Straw yellow colour.

Fragrance: A varietal wine with scents of tropical fruit and enticing floral notes.

Taste: Pleasantly fresh with bright acidity and notes of pear and citrus fruit.

Pairing: It goes well with delicate appetizers, risottos and white meat.

VINIFICATION:

Vinification occurs by crushing selected grapes and subsequent pressing, which produces young must that is vinified. Fermentation takes place at a controlled temperature of 18° C, while wine storing and aging take place with the wine remaining in contact with its lees for a few months.



PATTINI

PROSECCO EXTRA DRY D.O.C.



Wine type:	White sparkling wine
Grapes:	Glera
Appellation:	DOC
Production area:	Veneto, Italy
Bottle size:	750 ml
Serving temp.:	6 - 8° C
Alcohol content:	11% Vol.

Colour: Straw yellow colour.

Fragrance: Scents of golden delicious apple, pear and acacia blossom.

Taste: Fresh and light on the palate, with balanced acidity and body; harmonic with a long persistent aftertaste.

Pairing: Perfect as an aperitif and to liven up a party.

VINIFICATION:

The best grapes, carefully selected, are de-stemmed and left to rest for 5-10 hours at a controlled temperature of 10-12° C (cold maceration process). The primary fermentation also takes place at a controlled temperature with the aid of selected yeasts, while the appearance of froth, second fermentation, takes place in stainless steel tanks at low temperature with the Charmat method. Thanks to this process, the pleasant and persistent feelings of flowers and freshly picked fruit, typical of the glera grape are guarantee.

