

CICCHITTI



Merlot

GRAPE VARIETY

100% Merlot

Alcohol: 14,5 % vol.

VINEYARDS

Valle de Uco, Tupungato, Mendoza.

Vine age: 35 years old.

VINIFICATION

Harvest: April.

Fermentation: Submerged Cap Method.

Aging: 6 months in barrels.

Aging in our cellar: 6 months.

TASTING NOTES

Sight: medium to high intensity red color.

Nose: fruity aroma that reminds us of ripe red fruits, plums, subtle hues of coffee and vanilla.

Mouth: very fresh and soft entry that also reflects the fruits of ripe plums.

Ideal drinking temperature: 16° C.

Storage time at home: 8 years.

Uncork it 45° before serving it.

RECOGNITIONS

90pts. Cicchitti Merlot 2007/2008 (Wine Advocate)

