CICCHITTI



NECTAR

GRAPE VARIETY

100% Chardonnay Alcohol: 7,1 % vol.

VINEYARDS

Tupungato, Gualtallary, Mendoza.

Vine age: 22 years old.

VINIFICATION

Harvest: second week of March

Fermentation: controlled temperature with fermentation interruption.

Total Sugar: 101 g/l

TASTING NOTES

Sight: pale green

Mouth: kind, round, persistent, intense and significant fruit aroma. Pleasant aftertaste. "To drink it in the sunset, dawn or whenever your imagination allows it."

Ideal as appetiser and table talk with friends.

Food pairing: sushi, shellfish, chicken with rice, eastern gastronomy, different types of pickled meat, blue cheese and appetizer. Ideal for desserts.

Ideal drinking temperature: 4° C and 7° C.

Storage time at home: 5 years.

RECOGNITIONS

