

PRIMMO

CICCHITTI

El inmigrante



PRIMMO CICCHITTI CABERNET SAUVIGNON

GRAPE VARIETY

100% Cabernet Sauvignon

Alcohol: 13,8 % vol.

VINEYARDS

Cruz de Piedra, Maipú, Mendoza.

VINIFICATION

Harvest: April.

Fermentation: Submerged Cap Method.

TASTING NOTES

Sight: dark red color with violet hues.

Nose: aroma of red fruits, spices, tobacco and some mentholated notes.

Mouth: simple entry with soft and persistent tannins.

Food pairing: pasta with tomato sauce or seafood. Also perfect to pair traditional grilled food.

Ideal drinking temperature: 15° C.

Uncork it 30' before serving it.

