

PRIMMO

CICCHITTI

El inmigrante



PRIMMO CICCHITTI MALBEC

GRAPE VARIETY

100% Malbec

Alcohol: 14 % vol.

VINEYARDS

Lujan de Cuyo y Valle de Uco, Mendoza..

VINIFICATION

Harvest: April.

Fermentation: Submerged Cap Method.

TASTING NOTES

Sight: ruby red color with violet hues.

Nose: medium with hints of flowers, fresh ripe red fruits, vanilla and semi-bitter chocolate.

Mouth: simple entry with soft and persistent tannins.

Food pairing: grilled meat and daily meals.

Ideal drinking temperature: 15° C.

Uncork it 30' before serving it.

