

CICCHITTI



ROSADO

GRAPE

*100% Malbec - Pinot Noir
Alcohol: 14 % vol.*

VINEYARDS

*Altamira y Tupungato, Mendoza.
Vine age: 31 years old.
Harvesting: manual, with 20 kilos boxes.*

VINIFICATION

*Harvest: March.
Production: a gentle pressing is performed without destemming in order to obtain the minimum possible color. Then, we produce maceration with lees at a very low temperature. Fermentation is at low temperatures for a long time to respect and highlight the typical aromas of the varieties.
Total Acidity: 6.0 g/l.*

TASTING NOTES

*Sight: thin, shiny and clear onion skin with pink hues.
Nose: it reminds us of red flowers and small fruits such as cherries and strawberries.
Mouth: fresh with almond and walnut aftertaste.
Food pairing: Asian food, smoked sea fish, white meats, cheese and appetizers.
Drinkable temperature: 9o C.*

POINTS

91pts. Cicchitti Rosado (James Suckling)

