

CICCHITTI



Sangiovese

GRAPE VARIETY

Sangiovese

Alcohol: 14 % vol.

VINEYARDS

Valle de Uco, Mendoza.

Vine Age: 74 years old.

VINIFICATION

Harvest: March

Fermentation: Submerged Cap Method

Aging: 5 months in barrel.

Aging in our cellar: 30 months.

TASTING NOTES

Sight: red ruby colour

Nose: recalling red berries, flowers and coffee.

Mouth: fresh and persistent with sweet tannins that displays some energy. Its harmony and varietal typicality will increase during aging. Mythical wine with pleasant and different aromas and flavours.

Food pairing: Italian food, white meat, fish and shellfish. It also pairs with succulent sauces, grilled bovine meat and stewed.

Ideal drinking temperature: 15° C.

Storage time in our home: 5 years

Uncork it 30 minutes before serving it.

RECOGNITIONS

