

CICCHITTI



Tannat

GRAPE VARIETY

100% Tannat

Alcohol: 14,5 % vol.

VINEYARDS

Altamira y Tupungato, Mendoza.

Vine Age: 24 years old.

VINIFICATION

Harvest: April

Fermentation: Submerged Cap Method

Aging: 6 months in barrel.

Aging in our cellar: 6 months

TASTING NOTES

Sight: violet with intense red ruby hues

Nose: It has berries and violets aroma that become complex with its time in the barrel. This also provides a slight toast and chocolate.

Mouth: It reminds us of blueberries, blackcurrants and raspberries. Balanced finish with berries and cocoa aftertaste.

Food pairing: Fantastic partner of red and black meat, succulent pasta, hard, white stationed and blue cheese and chocolates.

Ideal Drinking temperature: 15° C

Storage time at home: 6 years.

Uncork it 20 minutes before serving it.

RECOGNITIONS

