

CICCHITTI



Blanc De Blancs

GRAPE VARIETY

Sauvignon Blanc - Chardonnay - Semillón
Alcohol: 14,5 % vol.

VINEYARDS

Agrelo, Lujan de Cuyo, Mendoza.
Vine age: 28 years old.

VINIFICATION

Harvest: second week of March.
Fermentation: Submerged Cap Method.
Aging: 3 months in barrels.
Aging in our cellar: 4 years.

TASTING NOTES

Sight: pale yellow with greenish tones.

Nose: aromas of white fruits such as peach, pear and pineapple are perceived. Its 3 aging

months in the barrel contributed to this excellent white wine with subtle notes of vanilla.

Mouth: elegant, fresh, complex and balanced acidity. Long and smooth finish.

Food pairing: white meat, shellfish and cheeses.

Ideal drinking temperature: 12° C.

Storage time at home: 3 years.

RECOGNITIONS

92pts. Cicchitti Blanc de Blancs 2019 (Descorchados)

91pts. Cicchitti Blanc de Blancs 2020 (James Suckling)

90pts. Cicchitti Blanc de Blancs 2018 (Wine Advocate)

