

CICCHITTI

Pinot Noir

GRAPE VARIETY

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

VINEYARDS

*Tupungato, Mendoza.
Vine age: 25 years old.*

VINIFICATION

*Harvest: April.
Fermentation: Submerged Cap Method.
Aging: 6 months in barrels.
Aging in our cellar: 9 months.*

TASTING NOTES

*Sight: delicate ruby red color.
Nose: of an incomparable finesse and bouquet.
Mouth: fresh with red fruits and rose hues that became complex due to its time in the barrel.
Ideal drinking temperature: 15° C.
Storage time at home: 6 years.
Uncork it 30' before serving it.*

RECOGNITIONS

