

CICCHITTI



Sauvignon Blanc

GRAPE VARIETY

Sauvignon Blanc

Alcohol: 12,5 % vol.

VINEYARDS

Agrelo, Luján de Cuyo, Mendoza.

Vine age: 31 years old.

VINIFICATION

VHarvest: end of February.

Winemaking Details: First a light pressing without de-stemming takes place, then it is macerated with dregs at a very low temperature.

Fermentation: It takes place at a low temperature during a long period to respect and stand out the typical aromas of the grape variety.

Total Sugar: 6.2 g/l

TASTING NOTES

Sight: green with bright yellow hues.

Nose: fruity aromas such as lemon and passion fruit.

Mouth: fresh, kind and long that invites you to drink it.

Food Pairing: smoked sea fish, white meat, cheeses and appetizers.

Ideal drinking temperature: 9°C

RECOGNITIONS

