

CICCHITTI

Sangiovese



VARIETY

100% Sangiovese
Alcohol: 14% vol.

VINEYARDS

Valle de Uco, Tupungato and Cruz de Piedra, Maipú, Mendoza.
Vines age: 74 years.

Harvest: March.

Fermentation: submerged racking method.

Breeding: 5 months in barrel.

Cellar time: 16 months.

TASTING NOTES

Hue: ruby colour.

Aroma: red fruits, flowers and coffee.

In mouth: fresh and persistent with sweet tannins. Equilibrium and tipicity will be incremented with the breeding.

It is recommended to open 30 minutes before drinking.



Pairing: Italian meals, with meat, fish and shellfish. Also with rich sauces, grilled beef and stews.



Drinking
temperature:
15°C



Cellar keep
time: 8 years.

