

CICCHITTI

Blanc De Blancs

VARIETY

Chardonnay - Sauvignon Blanc - Semillón.

Alcohol: 12,4% v/v.

VINEYARDS

Tupungato, Valle de Uco, Mendoza.

Vines age: 28 years.

Harvest: march.

Vinification: harvesting is by hand, it arrives at the winery and enters the press immediately. After a soft pressing, it is taken to tanks where it remains to be seen if it is placed in barrels or if it is fractionated and sold.

Fermentation: at low temperatures for a prolonged time to respect and highlight the typical aromas of the variety.

Breeding: 3 months in barrels

TASTING NOTES

Vista: brilliant silver tones with golden-green brushstrokes.

Aroma: its aromas run through an endless aromatic palette, at first with perfumed floral notes and white fruits, peach, pear and pineapple as a sigh.

In mouth: its balanced acidity is the protagonist, hints of toast with honey and a final and persistent sweetness that invites another glass.

SCORES

92pts. Cicchitti Blanc de Blancs 2019 (Descorchados)

91pts. Cicchitti Blanc de Blancs 2018 (James Suckling)

We recommend uncorking 25 minutes before drinking.



Pairing: ideal partner for red meats, cheese and pasta.



Drinking
temperature:
12°C



Cellar keep
time: 3 years.

