

CICCHITTI

Chardonnay



VARIETY

100% Chardonnay

Alcohol: 13% v/v.

VINEYARDS

Tupungato, 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: 4 months in barrels

TASTING NOTES

Hue: intense yellow with greenish reflexes.

Aroma: exuberant and typical where fruity aromas, citrics, mellow apricots and a certain trace of vanilla custard.

In mouth: round, impacting and infatuating.

SCORES

91pts. Cicchitti Malbec 2020 (James Suckling)

91pts. Cicchitti Malbec 2020 (Descorchados)

91pts. Cicchitti Malbec 2022 (Descorchados)

We recommend uncorking 25 minutes before drinking.



Pairing: ideal partner for red meats and pasta.



Drinking
temperature:
12°C



Cellar keep
time: 3 years

