

# CICCHITTI NECTAR



## VARIETY

Chardonany - Moscatel - Prosecco

Alcohol: 8,1% vol.

Sugar: 54,82 g/l

## VINEYARDS

Tupungato y Cruz de Piedra, Mendoza.

Vines age: 31 years.

Harvest: April.

Vinification: harvesting is done by hand; it arrives at the winery and enters the press directly. After a soft pressing, it is passed to tanks where a paralyzation of the fermentation is done; this results in a very naturally sweet wine because fermentation is stopped with cold, and the grapes generate their own sugar.

## TASTING NOTES

In mouth: an amicable, round, persistent, intense and important fruity aroma. Pleasant aftertaste.

**“Drink it in the evening, at sunrise or whenever your imagination permits it”**

Ideal as an aperitif or hanging out with friends.

## PUNTAJES

90pts. Cicchitti Nectar 2022 (James Suckling).

It is recommended to open 20 minutes before drinking.



Pairing: shellfish, chicken and rice, oriental food, all types of gastronomy, meats, blue cheeses and nibbles. Ideal for desserts.



Drinking temperature: between 4°C and 7°C



Cellar keep time: 5 years.

