

CICCHITTI PRIMMO



VARIETY

100% Malbec

Alcohol: 14% vol.

VINEYARDS

Luján de Cuyo y Valle de Uco, Mendoza.

VINIFICATION

Harvest: march.

Fermentation: submerged racking method.

TASTING NOTES

Hue: ruby red with violet reflexes.

Aroma: reminiscence of flowers, recently ripened fruits, vanilla and semi bitter chocolate.

In mouth: soft but persistent tannins.



Pairing: barbecued meat and daily meals.



Drinking
temperature:
15°C



Cellar keep
time: 8 years.

We recommend uncorking 20 minutes before drinking.

