

CICCHITTI

Merlot



VARIETY

100% Merlot

VINEYARDS

Cruz de Piedra, Maipú, Mendoza.

Harvest: april.

Fermentation: submerged racking method.

Breeding: 6 months in barrel.

Cellar time: 6 months.

TASTING NOTES

Hue: medium to high intensity red.

Aroma: fruity aroma, which reminds us of ripe red fruit, plums, coffee and vanilla.

In mouth: fresh and soft entry, which reflects the taste of ripe plums.

SCORES

90pts. Cicchitti Merlot 2007 (Wine Advocate)

90pts. Cicchitti Merlot 2008 (Wine Advocate)



Pairing: ideal for meats and pasta.



Drinking
temperature:
15°C



Cellar keep
time: 8 years.

It is recommended to open 35 minutes before drinking.

