

CICCHITTI

Pinot Noir



VARIETY

100% Pinot Noir.

VINEYARDS

Cruz de Piedra, Maipú, Mendoza.

Vines age: 74 years.

Harvest: march.

Fermentation: submerged racking method.

Breeding: 6 months in barrel.

Cellar time: 12 months.

TASTING NOTES

Hue: ruby colour.

Aroma: fine and delicate, it is reminiscent of red fruits and floral notes of roses integrated into the vanilla provided by its aging in wood.

In mouth: elegant with flavors of ripe, soft and persistent fruit.



Pairing: Poultry such as baked chicken or duck, fish such as tuna or salmon or freshwater fish, as well a cheeses.



Drinking
temperature:
15°C



Cellar keep
time: 8 years.

It is recommended to open 15 minutes before drinking.

