



RUTINI WINES
UCO VALLEY MENDOZA ARGENTINA

ANTOLOGÍA

XLIII

VINTAGE: April, 2013

COMPOSITION: 100% Pinot Noir from Altamira

HARVEST: Manual

MALOLACTIC FERMENTATION: 100%

AGEING: 12 months

QUANTITY PRODUCED: 5.040 numbered bottles

OAK: 100% new French

ALCOHOL: 14,3%

TOTAL ACIDITY: 5,35 g/l

pH: 3,68

WINEMAKER: Mariano Di Paola

TASTING NOTES

Deep ruby red. Red fruit (strawberry, raspberry) appears on the nose finely combined with lavender and spices. Also, slightly toasted notes due to contact with oak. Fruit stands out for its soft sweetness. Elegance and fullness in this enduring red through to the last sip.

Serving temperature: 14°-17°C

Aging potential: 10 years

FOOD PAIRING

Charcuterie (sausage and smoked meats), mushrooms dishes (*risotto*), wild poultry (quail), liver and bacon, roast venison, grilled red tuna.

