



**RUTINI WINES**  
UCO VALLEY MENDOZA ARGENTINA

---

**RUTINI**  
BRUT NATURE 2013

---

**VINTAGE:** 2013

**COMPOSITION:** 48% Pinot Noir and 52% Chardonnay

**VINEYARD:** Gualtallary, Mendoza

**METHOD:** Champenoise

**CONTACT WITH LEES:** 24 months

**SUGAR:** 4 g/l

**ALCOHOL:** 12,2%

**TOTAL ACIDITY:** 7,90 g/l

**pH:** 3,25

**WINEMAKER:** Mariano Di Paola (Jr.)

---

**TASTING NOTES**

Golden, with yellowish green highlights. Small, lazy yet very persistent bubbles. Complex nose, where the aroma of unbaked bread dough is harmoniously integrated with fruits (pineapple, white peach). On the palate, notes of citrus and toast are noticeable, ending with a clean and fresh finish.

Serving temperature: 7°-8°C

Aging potential: 4 years

---

**FOOD PAIRING**

Appetizers, pink salmon, cold starters (puff pastry), seafood, oysters, crustaceans (lobster, crab), baked pastries.

