



RUTINI WINES
UCO VALLEY MENDOZA ARGENTINA

RUTINI
CHARDONNAY 2017

VINTAGE: 2017

COMPOSITION: 100% Chardonnay

VINEYARDS: Gualtallary and Altamira, Mendoza

HARVEST: Manual

AGEING: 9 months

OAK: 20% new French oak and 80% 2nd use

ALCOHOL: 13,1%

TOTAL ACIDITY: 5,34 g/l

pH: 3,36

WINEMAKER: Mariano Di Paola

TASTING NOTES

Golden with marked green reflections. An intensely fruity aroma. Contact with wood imparts a soft vanilla that is well integrated with a perfume of tropical fruits. It is long and complex, with an excellent fruitiness and great persistence in the finish. A fine and balanced white.

Serving temperature: 8°C

Aging potential: 5 years

FOOD PAIRING

Pink salmon, seafood, Spanish omelette, chicken pie, tuna or vegetables in puff pastry, *risotto*, shrimp, asparagus with cured ham, classic chicken and rice, sharp cow's milk cheese (Gruyère).

