



RUTINI WINES
UCO VALLEY MENDOZA ARGENTINA

RUTINI
EXTRA BRUT 2014

VINTAGE: 2014

COMPOSITION: 46% Pinot Noir and 54% Chardonnay

VINEYARD: Gualtallary, Mendoza

METHOD: Champenoise

CONTACT WITH LEES: 18 months

ALCOHOL: 12,2%

TOTAL ACIDITY: 7,90 g/l

SUGAR: 8 g/l

pH: 3,20

WINEMAKER: Mariano Di Paola (Jr.)

NOTAS DE CATA

Golden, with yellow hues. Small and continuous bubbles. Subtle fresh white fruits aromas, nuts, and brioche. In the mouth this sparkling wine develops a delicate creaminess with lingering fresh, clean and fine fruity flavors.

Serving temperature: 7°-8° C

Aging potential: 2 years

FOOD PAIRING

Appetizers, *oyster bar*, pink salmon, *hors d'oeuvre* (cold poultry), seafood, crustaceans (crab), baked pastries, creamy cakes.

