



RUTINI WINES

UCO VALLEY MENDOZA ARGENTINA

RUTINI

PINOT NOIR 2015

VINTAGE: 2015

COMPOSITION: 100% Pinot Noir

VINEYARD: Altamira, Mendoza

HARVEST: Manual

MALOLACTIC FERMENTATION: 100%

AGEING: 12 months

OAK: 40% new French oak and 60% 2nd use

ALCOHOL: 13,9%

TOTAL ACIDITY: 5,25 g/l

pH: 3,7

WINEMAKER: Mariano Di Paola

TASTING NOTES

Medium intense purple, red hues. Subtle fresh red fruit aromas (cherry, strawberry, blueberry) interwoven with other more evocative notes such as forest floor, game meat, smoke, leather and tobacco. On the palate, the same aromas reappear; wine finishes with a velvety sensation with a nutty (hazelnut) aftertaste.

Serving temperature: 14°-17°C

Aging potential: 10 years

FOOD PAIRING

Fresh and dried mushrooms (risotto) dishes, roasted game birds (quail, partridge, pheasant, wild duck), fresh red tuna, dishes with smoke, tuna in puff pastry.

