



RUTINI WINES
UCO VALLEY MENDOZA ARGENTINA

TRUMPETER
BRUT NATURE 2015

VINTAGE: 2015

VARIETAL: 50% Chardonnay and 50% Pinot Grigio

VINEYARD: Tupungato, Mendoza

METHOD: Champenoise

CONTACT WITH LEES: 12 months

SUGAR: 5 g/l

ALCOHOL: 12,5%

ACIDITY: 7,15 g/l

pH: 3,25

WINEMAKER: Mariano Di Paola (Jr.)

TASTING NOTES

Bright golden amber, with greenish reflections. Fine, persistent bubbles in the flute, with elegant and complex aromatic notes highlighted by freshly baked bread. Harmonious, with a good balance of sugar and acidity.

Serving Temperature: 8 °C

Aging Potential: 2 years

FOOD PAIRING

Appetizers, dried fruits and nuts, white fish, cold chicken dishes.

