



RUTINI WINES
UCO VALLEY MENDOZA ARGENTINA

TRUMPETER
CHARDONNAY 2018

VINTAGE: 2018

COMPOSITION: 100% Chardonnay

VINEYARD: Tupungato, Mendoza

MALOLACTIC FERMENTATION: 30%

AGEING: 6 months, 30% of the blend

OAK: 100% new French oak

ALCOHOL: 13,3%

TOTAL ACIDITY: 5,85 g/l

pH: 3,35

WINEMAKER: Mariano Di Paola

TASTING NOTES

Intense yellow-green colour. The first aromas that impact the nose are reminiscent of ripe peach with a touch of vanilla, coming from oak aging. Round and smooth in the mouth, tropical fruits notes such as pineapple combine with a fine frame of minerality.

Serving Temperature: 10 C

Aging Potential: 3 years

FOOD PAIRING

Fresh salmon, seafood risotto, chicken with creamy herb sauce, sharp semi-hard cheeses (Gruyère style).

