



TECHNICAL DATA SHEET:

## White Wine Rutini Chardonnay

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WINERY: Rutini

YEAR: 2017

VINEYARDS: Gualtallary and Altamira, Mendoza, UCO Valley

ALCOHOL CONTENT [% VOL.]: 13.1

PH: 3.36

ACIDS [G/L]: 5.34

VARIETAL: 100% Chardonnay

HARVEST: Manual

AGEING: 9 months

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

WINEMAKER: Lic. Mariano Di Paola

IDEAL SERVING TEMPERATURE: 8° C

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### TASTING NOTES:

Gold, with strong green reflections. Intensive fruity aroma. The contact with the wood gives it the soft hint of vanilla that ennobles its perfume of tropical fruits. It is long and complex, with excellent fruitiness and great persistence on the palate. A fine and balanced white.

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### PAIRING:

Pink salmon, seafood, Swiss omelet, chicken pie, tuna or vegetable puff pastry, Milanese risotto, shrimp lollipop, white asparagus with raw ham, rice with chicken, spicy cow cheeses (Gruyère).