

RUTINI

SINGLE VINEYARD

Gualtallary

CABERNET SAUVIGNON



Varietal: 100% Cabernet Sauvignon from Gualtallary.



9 Years Old Vineyards.



Malolactic Fermentation: 100%



Oak Treatment: 12 Months of French Oak.
50% 1st use barrels & 50% 2nd use barrels.
Aging Potential: 15 years



Winemaker: Mariano Di Paola



Winemaker's Notes: Bright lively ruby. On the nose, this wine offers red fruit (red currant) and black fruit (plum, blackberry) combined with spices (cloves, vanilla) and is slightly mentholated. Fluidity and distinction impact in the mouth as well as a certain chewiness and that ends in a friendly, fresh finish with an aftertaste of bitter cocoa, yielded by the careful aging. Serving temperature: 14°/17°C.



Food Pairing: Grilled rib eye steak, heavy sauced red meats, coq-au-vin, duck breast with figs, grilled chicken, roasted baby goat, rosemary lamb, steak with black olives, stuffed turkey



RUTINI WINES



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