



BRUT NATURE



Varietals: 30% Pinot Noir, 40% Chardonnay, 30% Semillón.



Vineyards: Tupungato, Mendoza.



Method: Traditional.



Vinification: 12 months on yeast.



Winemakers: Mariano Di Paola.



Winemaker's Notes: Pale, brilliant golden-amber color with greenish hues. Delicate and persistent bubbles. This wine displays complex and elegant notes of freshly baked bread. Harmonious, with well-balanced sugar and acidity.



RUTINI WINES



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