

# RUTINI APARTADO

## GRAN CHARDONNAY



**Varieties** 50% Chardonnay from Gualtallary,  
50% Chardonnay from El Cepillo

**Aging** 12 months, 50% french oak barrels

**Enologist** Mariano Di Paola

**Aging potential** 10 years

### Tasting Notes

Intense golden color with greenish hues. It offers aromas of tropical fruits like mango and pineapple, accompanied by notes of vanilla and honey from barrel aging. On the palate, the aromatic profile is confirmed in a particularly smooth wine with a persistent finish.

### Food Pairings

Endive salad with blue cheese vinaigrette, white salmon, pink salmon, wreckfish, Fuegian king crab, shrimp risotto, white asparagus with melted butter and prosciutto, herb omelette, roasted pork with fine herbs and apricot chutney, cold turkey, Gruyère.



**Vineyard Altitude** 1.400 m.a.s.l



**Aging** 12 months



**Number of bottles** 15.000 bottles



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