# RUTINI
# COLECCION

## CABERNET FRANC MALBEC




**Varietals**
50% Cabernet Franc, 50% Malbec

**Aging**
12 months, 40% new french oak barrels, 60% 2nd use

**Winemaker**
Mariano Di Paola

**Aging potential**
6 years

**Tasting Notes**
With a violet color and ruby highlights, this blend offers a fusion of the aromas provided by Malbec, such as plum and cassis, with the notes of cooked tomato and fresh oregano from Cabernet Franc. This aromatic profile expands on the palate along with a silky texture as a result of aging in French oak barrels. Round and balanced, it lingers with a pleasant fruity flavor on the finish.

**Food Pairings**
Grilled, roasted, or sauced beef, lamb, stuffed pasta with Bolognese sauce, cheese and cold cuts boards, shepherd's pie.

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| **Vineyard Altitude** | 1.100 - 1.250 m.a.s.l |
| **Aging** | 12 months |

www.rutiniwines.com

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