

RUTINI
SINGLE VINEYARD

GUALTALLARY CARMENERE

Varietals
100% Carmenere from Gualtallary

Aging
50% new French oak and 50% second-use French oak

Winemaker
Lic. Mariano Di Paola

Aging potential
15 years

Tasting Notes
Deep carmine red with purple hues. It evokes aromas of raspberries and plums, combined with notes of red pepper and subtle spices. From its aging in French oak barrels, delicate hints of smoke and bitter cocoa emerge. On the palate, it is fresh and silky, with a long and pleasant finish.

Serving Suggestions
Pairs wonderfully with grilled red meats, game such as wild boar or venison, spiced stews, and semi-hard or aged cheeses. It is also an excellent match for dishes featuring roasted peppers or tomato-based sauces.

Vineyard Altitude	1.150 m.a.s.l
Aging	14 months

www.rutiniwines.com

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