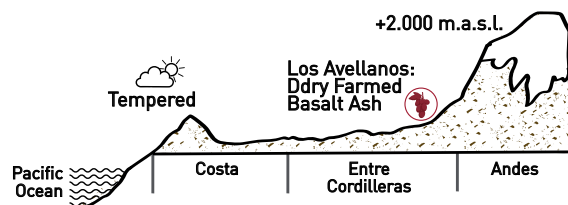


SUTIL[®] *Limited Release*

CHARDONNAY 2021 ITATA VALLEY



*A brand that reflects the truth of its origin,
seeking a connection between
the variety and the place.*

HARVEST NOTES

The 2021 harvest was of great quality, its main characteristic being that temperatures in spring and summer were lower than normal, delaying the harvest by more than 10 days with respect to expectations. This resulted in slow, unhurried and complex ripening, achieving grapes of great flavor intensity and refreshing acidity.

WINEMAKERS COMMENTS

The grapes were harvested by hand on March and transported to the cellar. The bunches were pressed whole, and the juice obtained was racked to stainless steel barrels and 600-liter French oak barrels for alcoholic fermentation. Malolactic fermentation took place naturally. The wine aged in the same barrels with periodic battonage to stir the fine lees, for 13 months. The wine was filtered through 3-micron filters prior to bottling.

TASTING NOTES

Intense yellow color with glints of green. The aromas are fresh, with notes of tropical fruit, white flowers like orange blossom and jasmine, plus notes of toasted bread and oak. The wine is fresh on the palate with smooth fruity notes, good body and balance, and a creaminess and complexity on the mid-palate, where minerality appears and lends complexity and elegance. There's a smooth but firm structure that, together with the balanced acidity, compliment the fruity, elegant, and long finish.

FOOD PAIRING

Vegetarian dishes, white meat like chicken, turkey, and pork with cream-based sauces, smoked and grilled fish, baked shellfish, razor clams with parmesan cheese, roast chicken, Indian food, basmati rice, eggplant purée. Serving temperature: 11-13°C

TECHNICAL INFORMATION

Composition: Chardonnay 100%

Alcohol: 13.5°

pH : 3,18

Residual Sugar: 2.09

Total Acidity: 6.38



2018 HARVEST



2018 HARVEST



2018 HARVEST



2019 HARVEST



2019 HARVEST



2020 HARVEST



2020 HARVEST



2021 HARVEST

