



Giovanni Vincenzo Pannunzio Classic – Malbec

Technical datasheet

Giovanni Vincenzo Pannunzio
Classic – Malbec



Variety: Malbec 100%

Region: Barrancas, Maipú, Mendoza.

Harvest: Between March 5 and 10 in the morning until 11, in plastic boxes of 20 Kg.

Reception: directly over the grape sorting, which assures the health, cleanliness and pure varietal characteristics.

Elaboration: grapes were de-stemmed and sent without pump to small fermentation vessels.

Extraction: 10% of bleed off.

Maceration: 48 hours cold maceration.

Yeast: Selected.

Alcohol fermentation: 7 to 10 days between 26°C and 28°C, 3 daily delestages, up to 1,020 density. Then 2 daily delestages until 1,000 density and one at 1,080 density.

Maceration: 4 to 7 days Post fermentive.

Malolactic fermentation: with native yeast.

Aged: in French oak barrels, the 20% of the wine.

Stabilization: non filtered, just decantation by natural coldness.

PH: 3,65.

Alcohol: 14,50% Vol.

Tasting notes:

It has an attractive, ruby color. Aromas of red fruit and black that remind one of plums figs, aromas of peach jam and marmalade accompanied by an aroma of vainilla. To the palate it is round and balanced with an agreeable finish with sweet tannins.

Serve: between 16° and 18°C.

Winemaker: Sergio Montiel.