GV PANNUNZIO CLASSIC – CABERNET SAUVIGNON

VARIETY: 100% CABERNET SAUVIGNON

REGION: BARRANCAS, MAIPÚ, MENDOZA.

HARVEST: APRIL 3RD, CARRIED OUT IN THE EARLY MORNING HOURS WHEN TEMPERATURES ARE LOWER. GRAPES ARE HARVESTED IN 20 KG PLASTIC BOXES.

PRODUCTION: A DOUBLE QUALITY-SELECTION PROCESS IS CARRIED OUT. FIRST, A SANITARY CONTROL OF CLUSTERS; AFTER DESTEMMING, ALL MATERIAL ENTERING THE TANK IS SELECTED MANUALLY, FOLLOWED BY A COLD MACERATION.

MACERATION: PRE-FERMENTATIVE, 48 HOURS COLD.

YEASTS: SELECTED.

ALCOHOLIC FERMENTATION: 7–10 DAYS BETWEEN 26–28°C, WITH 3 PUMP-OVERS DAILY AND 2 DÉLESTAGES THROUGHOUT FERMENTATION.

MACERATION: 18 DAYS.

MALOLACTIC FERMENTATION: WITH NATIVE BACTERIA.

AGING: 11 MONTHS, WITH 10% FRENCH OAK.

STABILIZATION: UNFILTERED WINE, STABILIZED ONLY BY NATURAL COLD.

PH: 3.65

ALCOHOL: 14.0% VOL.

TASTING NOTES: DEEP RUBY-RED COLOR. ON THE NOSE, BLACKBERRY, RED FRUITS AND SPICES SUCH AS CLOVE, ALONG WITH SUBTLE NOTES OF VANILLA AND CHOCOLATE. ROUND PALATE WITH SWEET TANNINS AND A LONG, PLEASANT FINISH.

SERVING TEMPERATURE: 16–18°C

WINEMAKER: ROLANDO LAZAROTTI

PANNUNZIO
— WINES —

GV PANNUNZIO
Classic – Malbec

Variety: 100% Malbec

Region: Barrancas, Maipú, Mendoza – 800 masl.

Harvest: March 22–29, early morning. Manual harvest in 20 kg plastic boxes.

Reception: Selection of clusters on sorting belt to ensure purity and sanitary quality.

Production: Destemming; berries transferred in stainless-steel bins to fermentation tanks.

Extraction: 10% saignée.

Pre-fermentative maceration: 72 hours cold at 5°C.

Yeasts: Selected.

Alcoholic fermentation: 7–10 days at 26–28°C. Three pump-overs daily until density 1.020; then two pump-overs until 1.000 and one délestage between densities 1.080 and 1.040.

Maceration: 4–7 days post-fermentation.

Malolactic: With indigenous bacteria.

Aging: 10% of the wine aged in French oak.

Stabilization: Unfiltered; natural cold stabilization

pH: 3.65

Alcohol: 14.9% vol.

Tasting notes: Deep red color with violet hues. Notes of strawberries, cherries, plums, some jam and vanilla. Balanced, round, sweet tannins, fruity finish. Easy to drink alone or with pasta, meats, stews and pizza.

Serving temperature: 16–18°C

Winemaker: Rolando Lazarotti

GV PANNUNZIO CLASSIC – CABERNET FRANC

VARIETY: 100% CABERNET FRANC

REGION: BARRANCAS, MAIPÚ, MENDOZA – 800 MASL.

HARVEST: CARRIED OUT BETWEEN MARCH 22 AND 29, DURING THE EARLY MORNING HOURS WHEN TEMPERATURES ARE LOWER. HARVESTED IN 20 KG PLASTIC BOXES.

RECEPTION: CLUSTERS ARE RECEIVED ON A SELECTION BELT, ENSURING SANITARY CONDITIONS, CLEANLINESS, AND VARIETAL PURITY.

WINEMAKING: DESTEMMING. THE BERRIES ARE TRANSPORTED IN STAINLESS STEEL BINS TO THE FERMENTATION VESSEL.

EXTRACTION: 10% SAIGNÉE.

PRE-FERMENTATIVE MACERATION: COLD MACERATION FOR 72 HOURS AT 5°C.

YEASTS: SELECTED.

ALCOHOLIC FERMENTATION: LASTS 7 TO 10 DAYS BETWEEN 26°C AND 28°C. THREE DAILY PUMP-OVERS ARE CARRIED OUT UNTIL REACHING A DENSITY OF 1.020. THEN TWO DAILY PUMP-OVERS UNTIL REACHING 1.000, PLUS ONE DÉLESTAGE DURING FERMENTATION (AT DENSITIES 1.080 AND 1.040).

MACERATION: POST-FERMENTATION MACERATION OF 4 TO 7 DAYS.

MALOLACTIC: WITH INDIGENOUS BACTERIA.

AGING: AGED IN FRENCH OAK BARRELS FOR 10% OF THE WINE.

STABILIZATION: UNFILTERED WINE, STABILIZED ONLY BY NATURAL COLD.

PH: 3.45

ALCOHOL: 14.9% VOL.

TASTING NOTES: DEEP RED COLOR WITH RUBY-VIOLET HUES. ON THE NOSE, AROMAS OF RED FRUITS REMINISCENT OF STRAWBERRIES, CHERRIES, AND PLUMS, ALONG WITH JAMMY . ON THE PALATE, IT IS GENTLE, BALANCED, AND ROUND, WITH SWEET TANNINS AND A VERY PLEASANT FRUITY FINISH. EASY TO DRINK ON ITS OWN OR PAIRED WITH PASTA, MEATS, STEWS, AND PIZZA.

SERVING TEMPERATURE: 16–18°C.

WINEMAKER: ROLANDO LAZAROTTI