

# Tito Zuccardi 2017 6x75cl

## Winemaker Notes

A blend of 85% Malbec and 15% Cabernet Franc from the sought-after viticultural sub region of Paraje Altamira. Zuccardi's Tito is rich and complex, with the concrete fermentation delivering excellent purity of fruit

## Vineyard

Typical Alluvial soil, very heterogeneous, with calcareous rock layers of high-volume at variable depth.

## Winemaking

Fermented with native yeast in concrete vats. Skin maceration after fermentation for 20 days. Malolactic fermentation in concrete and French oak barrels

## Vintage

2017 was a year with low yields and a good thermal amplitude.

## Food match

Grilled and Roasted Red Meats

Try with BBQ-marinated pork ribs, beef and vegetable skewers or T bone steaks



### Grapes

85% Malbec

15% Cabernet Franc

### Region/Appellation

Paraje Altamira, Uco Valley

### Alcohol by volume

14.50%

### Residual Sugar

1.83 g/l

### pH

3.7

### Total Acidity

5.62 g/l

### Drinking Window

2024 - 2028

### Tasting Guide

A B C **D** E  
Light Medium Full

### Tasting note printed

31/08/2024