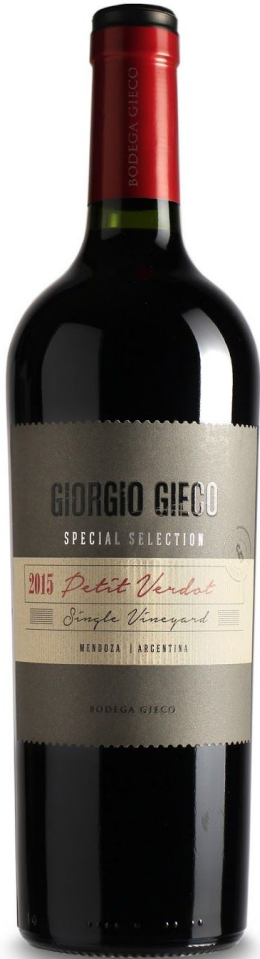


## BODEGA GIECO



### GIORGIO GIECO PETIT VERDOT – SPECIAL SELECTION

Vineyard: Gieco Estate

Location: Vistalba – Luján de Cuyo – Mendoza

Altitud: 1,000 m above sea level

**Limited edition. Numbered bottles.**

Vintage: April

Vintage method: hand-picked in 18 Kg plastic cases

#### Vinification

Pre-fermentation maceration: 2 days at 10°C

Alcoholic fermentation: traditional in stainless steel tanks with selected yeasts at a temperature between 22 and 24°C

Malolactic fermentation: complete with indigenous bacteria

Aging in winery: 9 months with French oak

Service temperature: 16-18°C

#### Tasting Notes

Sight: intense purple color.

Nose: herbal, pepper, spices.

Mouth: agreeable entrance, strong body, with intense tannins.

Pairing suggestions: all types of meat, especially red meats.