



Vertigo

FELIPE STAITI

BLEND

VINEYARDS

Vista Flores, Valle de Uco, Mendoza.
1.100 msl (3.600 ft). High density trellis.

VINIFICATION

The varietals undergo a cold maceration at 8°C for 10 to 15 days. Alcoholic fermentation (co-fermentation) follows the microvinification process in 225-liter French oak barrels, with 5% whole clusters used during fermentation to accentuate the freshness of the wine. During this process, the barrels are rotated and pigeage is carried out by hand.

AGING

18 months in French oak barrels (40% first use and 60% second use). 12-month bottle storage.

TASTING NOTES

Intense violet colour. In the nose it is very expressive, with typical red fruit notes. In the mouth it has excellent structure and an elegant finish.

PAIRING

Excellent to pair with red meats, roasted or on the BBQ. Fresh Mediterranean pasta. Good companion for chocolate.

SUGGESTED SERVING

14° C (57°F)



FELIPE STAITI WINES