



#### Grapes

85% Malbec

15% Cabernet Franc

#### Region/Appellation

Paraje Altamira, Uco

Valley

#### Alcohol by volume

14%

#### Residual Sugar

1.8 g/l

#### pH

3.64

#### Total Acidity

5.25 g/l

#### Drinking Window

2025 - 2028

#### Tasting Guide

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

#### Tasting note printed

10/01/2026

# Tito Zuccardi 2022 6x75cl

## Winemaker Notes

The conditions give rise to elegant, fine and complex wines, with a great balance between juiciness and freshness.

## 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

The 2022 vintage was fresh and well balanced. The particular combination of high insolation with low temperatures allowed the vine to ripen steadily and keep its natural acidity intact. These conditions gave rise to elegant, fine and complex wines, with a great balance between juiciness and freshness.

## Food match

