



TITO ZUCCARDI 2017

Paraje Altamira, San Carlos, Valle de Uco. Altitude: 1100 masl- 3608 fasl



My grandfather Alberto, known by family and friends as Tito, was the one who, through his obsession with the struggle of man against the Mendoza desert, began in 1963 to plant the first family vineyards to show his innovative and efficient system of irrigation. That vineyard would lead him to discover that his passion was viticulture and that is the path that today is followed by the third generation of the family.

Behind his quiet and smiling face, he had the conviction that nothing was impossible for him, so he started an irrigation system that was

revolutionary for the entire Argentine West, but it also developed innovative and effective frost and hail control systems, and rescued traditional grape varieties long-forgotten in the region, such as Sangiovese, Tempranillo and Bonarda.

Tito was a great visionary and was my grandfather, so I decided to make a wine that could reflect his spirit. Tito Zuccardi is a red wine from Paraje Altamira, that has no limits.

Sebastián Zuccardi



ZUCCARDI

VALLE DE UCO



TITO ZUCCARDI 2017

ORIGIN

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SOIL PROFILE

Typical alluvial soil, very heterogeneous, with calcareous rock layers at variable depths.

VINTAGE

The 2017 harvest, despite being low in yields, produced grapes with a perfect health and quality in each region. Thanks to the climatic conditions, that were similar to a typical year of Mendoza, the wines produced had a very good balance.

VINIFICATION

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

GRAPE

85% Malbec
15% Cabernet Franc

ALCOHOL

14 % vol.

TOTAL ACIDITY

5,68 g/l

RESIDUAL SUGAR

1,8 g/l

SEBASTIÁN ZUCCARDI, Viticultor.