

PANNUNZIO  
CABERNET SAUVIGNON  
2017

---



Grape Varietals	ABV
100% Cabernet Sauvignon	14%

**Soil Type**  
Sandy, stony soil

**Vinification**  
48 hours cold maceration. Malolactic fermentation: with native yeast. Aged in French oak barrels, the 20% of the wine.

**History**  
Founded by Giovanni Vincenzo Pannunzio who emigrated to Argentina from his native Italy in 1952, Las Piedras Pura Vid, also known as Pannunzio, is a family enterprise based in Mendoza. Located in Barrancas, Maipú, the estate produces balanced, fruit forward wines with their unique blend of European tradition, handcrafted quality and permanent technological innovation. Today, Giovanni's sons José and Luis Pannunzio carry on their father's legacy of romancing the desert.

**Tasting Notes**  
Intense, ruby colour. Aromas of blackberries, black currant, spices (especially clove), accompanied a distinctive notes of vanilla and chocolate. Round and balanced on the palate with an agreeable finish.