



GRAFFIGNA PINOT GRIGIO 2018

From multialtitude vineyards located in San Juan and Mendoza, Argentina. Regions with wide thermal amplitude (up to 68°F/20°C) and over 300 days of sun per year that produces top quality grapes. The Graffigna range transmits the true expression of each variety, with deep aromas, flavors and great concentration.

WINE DESCRIPTION

COLOR: pale straw yellow with greenish hues.

AROMA: citric notes and floral nuances, with hints of white peach and apricot.

PALATE: fresh and intense, with pleasant aftertaste that is crisp and nicely balanced.

SUGGESTED FOOD MATCHING: seafood and seasonal salads.

SERVICE TEMPERATURE: 50/ 53°F (10/12°C)

TECHNICAL DESCRIPTION

VARIETAL COMPOSITION: 100% Pinot Grigio

VINTAGE: 2018

ORIGIN: San Juan, Argentina

SKIN MACERATION: no

ALCOHOLIC FERMENTATION: 15 days at 59°F (15°C)

MALOLACTIC FERMENTATION: no

BARREL AGING: no

ALCOHOL: 13,00 %Vol.

RESIDUAL SUGAR: 2 gr/L

TOTAL ACIDITY: 6.2 gr/L

PH: 3.3

