

## GRAFFIGNA PINOT GRIGIO 2021

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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

**ORIGIN:** San Juan, Argentina

**SKIN MACERATION:** no

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

**MALOLACTIC FERMENTATION:** no

**BARREL AGING:** no

**ALCOHOL:** 12,50 %Vol.

**RESIDUAL SUGAR:** 2,2 gr/L

**TOTAL ACIDITY:** 5,8 gr/L

**PH:** 3,3