

SINCE **G** 1870

# GRAFFIGNA

SAN JUAN - ARGENTINA

## PINOT GRIGIO



### WINE DESCRIPTION

Sight	Copery greenish with stained highlights
Nose	floral, white flowers and some fruits such as peach and apricot stand out
Palate	Very fresh lightly fruity and floral, young with a pleasant finish
Food Matching	- Risotto with clams in dill and tarragon honey - Salmon in unilateral cooking with leek and bacon fondant
Suggested Storage	It is ready to drink now, but can be kept for 3 years
Suggested Temperature for Drinking	12 to 15°C / 50 to 59 °F

### TECHNICAL DESCRIPTION

Grape Varieties	100% Pinot Grigio
Vintage	2008
Growing Region	Tulum Valley, San Juan, Argentina At 600 m above sea level
Skin Maceration	No
Alcoholic Fermentation	15 days
Malolactic Fermentation	No
Oak Ageing	No
Alcohol	13,5% by vol.
Residual Sugar	3,37 grs/lt
Total Acidity	6,27 grs/lt
pH	3,3