

Argento Pinot Grigio Cool Climate 2012



Ficha Técnica

Argento is deeply rooted in the soils of Mendoza, crafted with the spirit of Argentina, and shared with the world. Our wines embody the essence of modern Argentina.

We are very proud of our heritage and the unique terroir of Mendoza and we are dedicated to crafting wines that emphasize the hallmarks of the Argento style – fruit purity, vibrancy and elegance.



Tasting Note	This refreshing Pinot Grigio offers delicate floral aromas and is light and clean to taste. White stone fruit flavors are complemented by mineral and slate notes typical of fruit from high altitude, cool climate vineyards. The wine finishes with bright, crisp acidity.
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Varietal Composition	100% Pinot Grigio
Region	Mendoza: Central Region (Agrelo) and Uco Valley (Tunuyán)
ABV	13.0%
Fermentation	Stainless steel fermentation at 57-60°F for 25 days
Oak	None
Residual Sugar	2.79 g/L
Acidity / pH	5.85 g/L / 3.29 pH
Vegetarian	Yes
Winemakers	Silvia Corti and Nick Goldschmidt

