

# TRAPICHE VINEYARDS



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| <b>VARIETY:</b>             | Pinot Grigio  |
| <b>VINEYARDS:</b>           | Selected vineyards from the Cuyo region.  |
| <b>WINEMAKING PROCESS:</b>  | Manual harvest.<br>Destemming.<br>Cold maceration at 10°C (50°F) for 5 hours.<br>Pneumatic press.<br>Cold static clarification (36 hours).<br>Addition of selected yeasts.<br>Controlled fermentation at 15°C (59°F) for 21 days.<br>Stabilization.<br>Filtration.<br>Bottling. |
| <b>FORMATS:</b>             | 750 ml - 1500 ml  |
| <b>TASTING NOTES:</b>       | Bright yellow with greenish hues.<br>Fresh aromas of grapefruit and asparagus. Dry in the mouth, with a pleasant acidity.   |
| <b>FOOD PAIRING:</b>        | Ideal as an aperitif. Excellent pairing for smoked fish, cheeses and vegetables. Also pairs well with white meats and au gratin dishes.   |
| <b>SERVING TEMPERATURE:</b> | 10°C - 12°C (50°F - 54°F)   |