



## PIETRO MARINI – TORRONTÉS



**Varietal Composition:** 100 % TORRONTES.

**Alcohol Volume:** 12,99 %

**Total acidity:** 6,15 g/l

**Volatile acidity:** 0,31 mg/l

**Sugar content:** 2,59 g/l

**Extract:** 22,4 g/l

**Vineyard Yield:** 10 tons per hectare.

**Vineyard conduction system:** parral (terrace).

**Irrigation system:** drip irrigation

**Harvest:** grapes were hand harvested in small bins of 20 kgs.

Harvested on March April.

**Vineyard Location:** ALTO VALLE CALCHAQUI, SALTA, FAR NW ARGENTINA, Own 40 years old vineyards at 5900 feet above sea level.

**Wine making process:** Prior crushing, grapes were hand sorted. Fermentation was slow, at low controlled temperature (20°C) produced by selected yeasts. This wine remained only 2 months in stainless steel tanks and then 2 other months in bottle.

**Tasting Notes:** This wine shows the typical pale golden color, characteristic of the wine variety. Floral and fresh aromas, resembling honeysuckle, roses, lemon and grapefruit. Apricot and other citric notes are present in this Torrontes. In the mouth, this wine is intense and well balanced, with an attractive final acidity, which makes it even fresher. Complex and powerful, this is a stylish version of the Argentinean emblematic white wine variety. Having a long and gentle aftertaste, it is the perfect match for risotto and sea food or grilled shellfish, and of course sushi.

**Service Temperature:** 6- 8°C