



PROFILE WINE GROUP

World Wines and Spirits

BARRIQUE • VINVINO • DU CHASSE

Tasting Note

ARGENTO WINE COMPANY **Pinot Grigio, Argento**

The Argento Wine Company uses the latest in vineyard and cellar technology to create wines which reflect characters typical of the Mendoza region of Argentina. The use of fruit from higher, cooler areas has enabled us to create elegant wines with fruit purity and finesse. We believe these are wines with broad appeal but also with a strong sense of place and that they are an excellent representation of the outstanding quality that Argentina is capable of.

TASTING NOTE

This elegant Pinot Grigio offers delicate, floral aromas and tropical fruits. Light and clean with ripe pineapple and peach flavours, notes of sweet spice and a bright crisp finish.

VARIETAL COMPOSITION

100% Pinot Grigio

REGION

Rivadavia (East Oasis),
600-700m above sea level

ABV

12.8%

FERMENTATION

Stainless steel fermentation at 14/16°C for 25 days

OAK

None

RESIDUAL SUGAR

2.45g/L

ACIDITY/pH

5.85g/L 3.26pH

WINEMAKER

Silvia Corti and Gerardo Cirrincione

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General List Reviews

Argento Pinot Grigio 2010, 86 Points, Steve Thurlow Wine Align Website, December 03, 2011

A vibrant and fresh, quite rich pinot grigio, excellent value for less than \$10. Expect aromas of melon and apple fruit with some spicy notes. The palate is midweight juicy and well balanced. Try with creamy pasta sauces or tempura. Decent length at this price". Tasted December 2010.

Argento Pinot Grigio 2010, Toronto Life Eating & Drinking Guide 2012

A vibrant and fresh pinot Grigio with almost tropical melon fruit that's riper than Italian versions. It's medium-bodied, fleshy and juicy, with lively acidity. Chill well and enjoy as an aperitif or with mild fish dishes.

Argento Pinot Grigio 2011, 86 Points, WineAlign Website, October 2011

A lively fresh and fairly rich pinot Grigio with aromas of melon, pear and banana. It is midweight very creamy with lots of fruit balanced by gentle lemony acidity. It finishes dry with the fruit persisting well. Good length. Try with sautéed seafood. Great Value. Steve Thurlow

Argento 2009 Pinot Grigio, 87/100 & Great Value, Toronto Life Eating & Drinking Guide 2011

Another vibrant, unoaked white with Argento's signature coarse feel. It has tropical fruit salad aromas of honey, pineapple and viognier-like star fruit. Chill well (DL)

ARGENTO 2008 PINOT GRIGIO Scores 86 Points, Toronto Life Eating & Drinking Guide 2010

While vibrant and fresh, Argento's unoaked white has a chunky, coarse feel. It could have a bit more finesse, but it's not bad for \$10. Pretty aromas of wildflower, honey, pear and fennel are matched with fruit flavours and some heat on the finish. Chill well.