



Pinot Grigio IGP Provincia di Pavia

Still White Wine

An ideal wine to pair with vegetable appetizers in pinzimonio, flavorful dishes, omelets, seafood and shellfish, pasta and risotto, and white meats.



CAMPAIGN FINANCED ACCORDING TO REG. EU No. 1308/2013

Pinot Grigio / IGP Provincia di Pavia / Organic Vegan:

ORIGIN: Provincia di Pavia

VINE VARIETY: Pinot Grigio

SOIL: Clayey and silty with sandstone limestone and gypsum, located around the 45° parallel north.

GRAPE CULTIVATION: Guyot

HARVEST: Handpicked

VINIFICATION: Grape pressing and de-stemming, cold maceration, followed by gentle pressing with a pneumatic press.

AGING: Aged in stainless steel tanks at a controlled temperature of 16°C. During aging, the wine undergoes numerous analytical checks to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 12%vol

COLOR: Bright straw yellow with slight golden hues.

NOSE: Intense and full-bodied, yet delicate. Notes of pear and banana, with hints of rose and white flowers.

TASTE: Fresh, savory, well-balanced, with good persistence.

INTERNATIONAL PAIRINGS: Makizushi – Japan, Wiener Schnitzel – Austria.

SERVING TEMPERATURE: 10 – 12°C

CURIOSITY: Pinot Grigio has a long history in Oltrepò Pavese, dating back to the 1600s. Its varieties were even described by Pliny the Elder. Although it has a nearly red appearance, it is actually a white wine, being a genetic mutation of Pinot Noir.