

*C'era
una volta...*



Pinot Grigio IGP

Still White Wine

A perfect wine for vegetable antipasti in oil, savory pies, frittatas, seafood dishes with mollusks and shellfish, dry soups, and white meats.

ORIGIN: Province of Pavia

VINE VARIETY: Pinot Grigio

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

GRAPEVINE CULTIVATION: Guyot

HARVEST: Handpicked

VINIFICATION: Crushing and destemming of the grapes, cryomaceration for aroma extraction, gentle pneumatic pressing, and fermentation at a controlled temperature of 16°C with selected yeasts.

AGING: In stainless steel tanks. The wine undergoes numerous analytical checks during aging to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENTS: 12% vol.

COLOR: Bright straw yellow with soft golden reflections

NOSE: Intense and persistent yet delicate, with notes of fruit like pear and banana, along with hints of rose and white flowers.

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

INTERNATIONAL PAIRINGS: Makizushi – Japan, Viennese Schnitzel – Austria

SERVING TEMPERATURE: 10° -12° C

CURIOSITY: Pinot Grigio has been present in Oltrepò Pavese since as early as the 1600s. Its varieties were already described by Pliny the Elder. Almost reddish in appearance but effectively white, it is a genetic mutation of Pinot Noir.