Pinot Grigio DOC provincia di Pavia

Still White Wine

An ideal wine for vegetable appetizers, savory pies, and fish-based first courses, including dishes with shellfish and crustaceans.



Province of Pavia - Typical Geographical Indication

ORIGIN: Province of Pavia

VINE VARIETY: 100% Pinot Grigio

SOIL: Medium-textured with calcareous marl and gypsum located around the 45° parallel north.

GRAPEVINE CULTIVATION: Guyot

HARVEST: Handpicked

VINIFICATION: Gentle pressing and low-temperature fermentation with selected yeasts, cryomaceration to enhance aromas.

AGING: Aged in temperature-controlled stainless steel tanks with periodic lees stirring (batonnage). During aging, the wine undergoes numerous analytical checks to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 11.5% vol.

COLOR: Yellow with light copper highlights

NOSE: Intense and persistent aromas, with characteristic notes of green apple, hints of orange blossom, violet, and acacia.

TASTE: Balanced flavor, fresh, with a good balance between acidity and softness.

INTERNATIONAL PAIRINGS: Couscous with mussels and clams - Tunisia, Chicken Yakitori - Japan

SERVICNG TEMPERATURE: 8° - 10°C

CURIOSITY:Pinot Grigio in the Oltrepò Pavese region is believed to date back to the year 1600, with varieties described by Pliny the Elder. Though almost red in appearance, it is actually a white wine, being a genetic mutation of Pinot Noir.