Pinot Grigio IGP

CROBARA

Still White Wine

The ideal wine for vegetable starters, savory pies, and fish-based first courses, including those with shellfish.



Protected Geographical Indications

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, followed by cold maceration to enhance the aromas.

AGING: Temperature-controlled aging in stainless steel tanks with periodic bâtonnage. During the process, the wine undergoes numerous analytical checks to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 11.5% vol.

COLOR: Yellow with subtle copper highlights.

NOSE: Intense and persistent aromas, characterized by the fragrance of apple, reminiscent of orange blossom, with hints of violet and acacia.

TASTE: Balanced and fresh, with a pleasant harmony between acidity and softness.

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

SERVICNG TEMPERATURE: 8° - 10°C

CURIOSITY: Pinot Grigio is believed to have been present in Oltrepò Pavese since the 1600s, with varieties even described by Pliny the Elder. Despite its nearly red appearance, it is actually a white wine, being a genetic mutation of Pinot Noir.