

# CROBARA

## Pinot Grigio IGP

### Still White Wine

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

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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.

