

CASTELLO DI STEFANAGO CASTELLO DI STEFANAGO PAVIA ROSSO

PAVIA • LOMBARDIA • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

The land and the people a double signature for these wines. We are in Lombardy, in the hills south of the River Po, between 320 and 470 meters above sea level, in the Company Organic Wine Castle Stefanago, here and Giacomo Antonio Baruffaldi grow grapes and produce their wines.

Wine Making

Organic and biodynamic farming practices. Spontaneous fermentation for 15 days in stainless steel with temperature control.

Food Suggestions

Pairs well with beef, pasta, lamb, deer, or venison based dishes.

TASTING NOTES

We have a bit of a unicorn with the grapes uva rara and Croatina. They are often blended with more superstar grapes of the region like nebbiolo or barbera, but here their deep, velvety layers come together to make a happy and fresh tapestry of gleeful, mouthwatering fruit: tart and ripe raspberry, framboise, black cherry, and hibiscus syrup all meld together seamlessly.

Uva Rara, Croatina, & Barbera grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12pc)
- Organic
- ABV%: 13.5
- Class: Red

SAVIOSOARESELECTIONS.COM/CASTELLO-DI-STEFANAGO

VINTAGE IMPORTS

Importer & Distributor of Wines & Sirts

