

CASTELLO DI STEFANAGO

CASTELLO DI STEFANAGO 'CAMPO PIANO' PAVIA PINOT GRIGIO

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

Spontaneous; 20 days in stainless steel with temperature control. Before official harvest some grapes are picked for a first fermentation, from this process the yeast is obtained for the remaining harvest. The wine spends six months on lees with stirring once a week.

Food Suggestions

Pairs well with shellfish, salads, and greens.

TASTING NOTES

Castello di Stefanago Campo Piano is sourced from estate organic vineyards. Delicious and juicy apple and citrus fruit with mineral acidity.

Pinot Grigio grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



Castello
di Stefanago

Pinot Grigio

Provincia di Pavia
Indicazione Geografica Tipica

Baruffaldi

ATTRIBUTES

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

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DI-STEFANAGO

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

