

CASTELLO DI STEFANAGO CASTELLO DI STEFANAGO 'MACERATO' 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; 21 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.

Food Suggestions

Pairs well with shellfish, mature and hard cheese, appetizers and snacks, lean fish, mild and soft cheese, and cured meat.

TASTING NOTES

Its is bright, fresh, and quite lifted for an orange wine with zesty citrus fruit and just a touch of strawberry. The palate is quite juicy with very faint tannins. Just a perfect orange wine for anyone just starting to explore the category.

Pinot Grigio grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- ABV%: 12.5
- Class: White

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DI-STEFANAGO

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

