

CASTELLO DI STEFANAGO

2021

CASTELLO DI STEFANAGO 'STUVENAGH ORANGIOSAURUS' PAVIA IGP CORTESE

PAVIA IGP • 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

After destemming and crushing the grapes, the skins are soaked in the must for around 7 days of maceration. Fermentation and maturation on the lees in stainless steel vessels. Racking and bottling during springtime. Unfined and unfiltered.

Food Suggestions

Pairs well with pasta, shellfish, mature and hard cheese, lean fish, and cured meats.

TASTING NOTES

The golden orange wine is a slightly oxidized but bright expression of chardonnay and cortese. Aromas and notes of tangerine zest, chamomile and the slight funk and florality of wildflower honey. Macerated on the skins for 48 days and then fermented in stainless steel.

Riesling & Chardonnay 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
- Class: White

SAVIOSOARESELECTIONS.COM/CASTELLO-DI-STEFANAGO

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

