



**PINOT NERO - PAVIA IGP "SARBATELLO  
STÜVENAGH" - CASTELLO DI STEFANAGO**

**Vinification:** Organic cultivation is practiced, with selective manual harvesting of fully ripened grapes. After the grapes are crushed and destemmed, the must is kept in contact with the skins for a few days. A small percentage of the berries undergoes semi-carbonic maceration to enhance the fruity aromas of the grapes. Racking and bottling take place in the spring. The wine is unfinned and unfiltered.

**Tasting note:** A vibrant and lively red wine, bursting with crunchy red fruit and hints of balsamic and wet stone. It has slightly pronounced tannins.

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<b>Producer</b>	Castello di Stefanago
<b>Country</b>	Italy
<b>Region</b>	Lombardy
<b>Appellation</b>	Pavia Igp
<b>Grape Variety</b>	Pinot Nero / Pinot Noir
<b>Vintage</b>	2024
<b>Barrel</b>	No Barrel
<b>Alcohol Content</b>	13%
<b>Organic &amp; Biodynamic</b>	Yes, Biodynamic Certified
<b>Bottle Format</b>	750 ml
<b>Food &amp; Wine Matching</b>	Aged Cheese, Beef, Cheese, Creamy Cheese, Fresh Cheese, Lamb, Light Starters, Mature and hard cheese, Meats, Mushrooms, Parmigiano Reggiano, Pizza, Pork, Poultry, Risotto, Veal, Vegetable Dishes, White Meats, Cured Meat