BIANCO PAVIA IGP “MISCHIABACCHE BIANCO” – CASTELLO DI STEFANAGO

Vinification: Selective manual harvesting is done for fully ripened grapes. The Müller Thurgau berries are the first to be harvested and gently pressed. When fermentation begins, the Riesling Renano berries are harvested, softly pressed, and added to the same vessel. Fermentation and maturation occur on the lees in stainless steel vessels. Racking and bottling take place in the spring. The wine is unfined and unfiltered.

Tasting note: A deep yellow colour with a hint of gold emits a seductive floral aroma. The balanced aromatics, stemming from the harmonious blend of Riesling, Müller Thurgau, and Chardonnay, create satisfying sensations of savouriness and freshness on the palate.

Producer	Castello di Stefanago
Country	Italy
Region	Lombardy
Appellation	Bianco Pavia Igp
Grape Variety	Müller-Thurgau, Riesling
Vintage	2024
Barrel	No Barrel
Alcohol Content	13,5%
Organic & Biodynamic	Yes, Biodynamic Certified
Bottle Format	750 ml
Food & Wine Matching	Aperitif, Beef, Creamy Cheese, Crudites, Fresh Cheese, Light Starters, Meats, Mushrooms, Pasta, Pizza, Pork, Poultry, Risotto, Salads, Seafood, Veal, Vegetable Dishes, White Meats, Cured Meat, Oysters, Raw Seafood

True Terroir Ltd.
Unit 7C -West Road London N17 0QT