ROSSO PAVIA IGP "MISCHIABACCHE ROSSO" - CASTELLO DI STEFANAGO

Vinification: Organic cultivation involves selective manual harvesting of fully ripe grapes, starting with Merlot, followed by Uva Rara, Barbera, and Croatina. After destemming and crushing, the must macerates with the skins for a few days before being combined for fermentation. Fermentation and maturation occur on the lees in stainless steel vessels, with racking and bottling happening in spring. The wine is unrefined and unfiltered.

Tasting note: Vibrant ruby red hues with aromas of cherry, raspberry, and flowers. The lively palate showcases a wealth of crushed red and blue berries, culminating in a long finish with a touch of herbs and a firm grip.

Producer	Castello di Stefanago
Country	Italy
Region	Lombardy
Appellation	Rosso Pavia Igp
Grape Variety	Barbera, Merlot, Croatina, Uva Rara
Vintage	2022
Barrel	No Barrel
Alcohol Content	13,5%
Organic & Biodynamic	Yes, Biodynamic Certified
Bottle Format	750 ml
Food & Wine Matching	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