PINOT NERO - PAVIA IGP "SBARBATELLO 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 unfined 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.

Producer	Castello di Stefanago
Country	Italy
Region	Lombardy
Appellation	Pavia Igp
Grape Variety	Pinot Nero / Pinot Noir
Vintage	2024
Barrel	No Barrel
Alcohol Content	13%
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