RIESLING - PAVIA IGP “SAN ROCCO” – CASTELLO DI STEFANAGO

Vinification: The same vines are trained using two different systems to produce grapes with distinct characteristics. Guyot-trained vines yield grapes that enhance the body and fragrance of the wine, while spurred cordon-trained vines add acidity and freshness. After soft pressing, fermentation occurs in stainless steel vessels. Aging starts in stainless steel and continues in 15hl acacia barrels for over 12 months, which highlights the wine's minerality. This wine is unfined and unfiltered.

Tasting note: It has a beautiful golden color. On the nose, it exhibits a deep and robust character, with prominent toasty and rubbery notes that carry through to the palate. The finish is fresh and flavourful, featuring a pleasant bitterness that adds to its complexity.

Producer	Castello di Stefanago
Country	Italy
Region	Lombardy
Appellation	Pavia Igp
Grape Variety	Riesling
Vintage	2016
Barrel	12 Months
Alcohol Content	13%
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