



**BIANCO PAVIA IGP "ORANGIOSAURO" -
CASTELLO DI STEFANAGO**

Vinification: Organic farming regulations are followed. Grapes are selectively harvested by hand when fully ripe. After destemming and pressing, the grape skins are immersed in the must for approximately seven days of maceration. The wine undergoes fermentation and is aged on the lees in stainless steel tanks. Racking and bottling take place in the spring. The wine is unclarified and unfiltered.

Tasting note: Bright copper in color, with a deep and slightly oxidized nose, this wine is round and sweet, showing hints of honey and caramel. On the palate, it is smooth and juicy, delivering a unique tasting experience that distinguishes it among orange wines.

Producer	Castello di Stefanago
Country	Italy
Region	Lombardy
Appellation	Bianco Pavia Igp
Grape Variety	Chardonnay, Riesling
Vintage	2023
Barrel	No Barrel
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