



BRONNER - VINO BIANCO "TALPACA STÜVENAGH" - CASTELLO DI STEFANAGO

Vinification: Grapes are selectively harvested when fully ripe. They undergo soft pressing, followed by fermentation and maturation on the lees in stainless steel vessels. Racking and bottling occur during the spring. The wine is unfinned and unfiltered.

Tasting note: It showcases a pale orange hue and a fleshy texture. Additionally, it highlights the stone fruit and tangerine notes in the wine, making it an ideal beginner orange wine, free from tannins and the mouth-puckering dryness that often comes with longer skin maceration.

Producer	Castello di Stefanago
Country	Italy
Region	Lombardy
Appellation	Vino Bianco
Grape Variety	Bronner
Vintage	2024
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