



RIESLING - BIANCO PAVIA IGP "PINCOPALLO STÜVENAGH" - CASTELLO DI STEFANAGO

Vinification: Selective manual harvesting is used to gather grapes from vines trained in two systems. The Guyot-trained vines enhance the wine's body and fragrance, while the spurred cordon vines contribute acidity and freshness. After soft pressing, the grapes ferment and mature on the lees in stainless steel vessels. The wine is racked and bottled in spring, remaining unfinned and unfiltered to preserve its natural qualities.

Tasting note: This straw-yellow white wine has an aroma featuring tropical and citrus notes, enhanced by a subtle hint of phenolic bitterness reminiscent of a ripe grapefruit. The wine undergoes refinement on the lees in stainless steel, resulting in a delicate yet crisp texture.

Producer	Castello di Stefanago
Country	Italy
Region	Lombardy
Appellation	Bianco Pavia Igp
Grape Variety	Traminer
Vintage	2024
Barrel	No Barrel
Alcohol Content	13,5%
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