



**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 unfinned 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.

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<b>Producer</b>	Castello di Stefanago
<b>Country</b>	Italy
<b>Region</b>	Lombardy
<b>Appellation</b>	Pavia Igp
<b>Grape Variety</b>	Riesling
<b>Vintage</b>	2016
<b>Barrel</b>	12 Months
<b>Alcohol Content</b>	13%
<b>Organic &amp; Biodynamic</b>	Yes, Biodynamic Certified
<b>Bottle Format</b>	750 ml
<b>Food &amp; Wine Matching</b>	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