



**TRAMINER - BIANCO PAVIA IGP "ARÒ" -
CASTELLO DI STEFANO**

Vinification: Organic farming regulations are followed. Grapes are selectively harvested when fully ripe and gently pressed. Fermentation and aging occur in stainless steel tanks on the lees. The wine is decanted and bottled in the spring without clarification or filtration.

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 Stefano
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