

Castello di Stefanago: Provincia di Pavia, 'Orangiosauro' 2020

The Land

Region: Provincia di Pavia IGT Vineyards: Estate parcels - 0.86ha Grape: 90% Chardonnay, 10% Cortese Vine Age: 30 years Soil: Clay. sand and silt Altitude: 420 meters Aspect: South Farming Practices: Organic Harvest Date: Sept 10th (Cortese) and Aug 30th (Chardonnay)

The Cellar

Yeast: Ambient Maceration: 9 weeks Fermentation: Spontaneous; 3 weeks in stainless steel with temperature control. The wine spends six months on lees with stirring every day. Malolactic: Completed spontaneously Aging: Until bottling in stainless steel Residual Sugar: 0.8 g/L Alcohol: 12.6% Finishing: Unfined and unfiltered Production: 4,920 bottles Closure: Screwcap





SKU: ISTO40