

SAVIO SOARES SELECTIONS

“Expressive Wines from Small Growers”

Castello di Stefanago

Provincia di Pavia, Pinot Grigio, ‘Camp Piano’ 2022

The Land

Region: Provincia di Pavia IGT

Vineyards: Estate parcels - 2.6ha

Grape: 100% Pinot Grigio

Vine Age: 30 years

Soil: Clay, silt and sand

Altitude: 390 meters

Aspect: Southeast

Farming Practices: Organic

Harvest Date: August 25th

The Cellar

Yeast: Ambient

Maceration: 8 hours; not de-stemmed

Fermentation: Spontaneous; 20 days in stainless steel with temperature control. Before official harvest some grapes are picked for a first fermentation, from this process the yeast is obtained for the remaining harvest. The wine spends six months on lees with stirring once a week.

Malolactic: Partially completed spontaneously

Aging: 6 months in stainless steel

Residual Sugar: 1.8 g/L

Alcohol: 13.0%

Finishing: Unfined & unfiltered

Production: 4,080 bottles

Closure: Cork

