



Cantina di® CASTEGGIO

Oltrepò Pavese DOC PINOT GRIGIO

“**Oltrepò**” means beyond the river PO. River Po is the main Italian river running from Monviso, a peak of 3,841 m [12,601 ft] in the western Alps to the Adriatic sea. This is the river of the main Italian plain. “pianura Padana”. “**Pavese**” is the adjective of Pavia. Pavia is one of the top Lombardy towns [it is a provincial capital] with extraordinary historical heritage. It is located where the river Ticino flows into the river Po. Well, in that area, where the hills are rising up to the point of becoming the Apennines, you will be in the **Oltrepò Pavese wine zone**.

Vitigno: Pinot grigio	<i>Grape varietal: Pinot grigio</i>
Sistema di allevamento: Guyot tradizionale	<i>Training system: Guyot</i>
Tipo di terreno: argilloso - calcareo	<i>Soil type: argillaceous – calcareous</i>
Annata: ultima vendemmia	<i>Vintage: last vintage</i>
Affinamento: acciaio	<i>Ageing: stainless steel</i>
Alcool: 12% vol.	<i>Alcohol: 12% vol.</i>
Occhio: colore giallo delicato, scarico, limpido	<i>Eye: delicate and pale clean yellow tones</i>
Naso: profumi fruttati che si aprono verso note più marcatamente floreali	<i>Nose: fruit perfumes that open towards a more strong floral notes</i>
Bocca: gusto delicato, sapido ma deciso	<i>Mouth: delicate flavour, piquant but strong</i>
Abbinamenti gastronomici: un bianco polivalente per tutte le occasioni, ottimo anche come aperitivo	<i>Food pairings: a white wine for all dishes , it is excellent, also, like aperitif</i>
Temperatura di servizio: 12°	<i>Serving temperature: 12°</i>

