



CASTEL DEL LUPO

PINOT GRIGIO "DELLA GINESTRA"

ORGANIC AND VEGAN

DOP OLTREPÒ PAVESE

Production zone Estate-owned vineyards occupying approximately one hundred hectares on the hills of the municipal territories of Casteggio and Calvignano

Orientation South, South-West

Elevation 300 m asl

Soil Silty clayey chalky

Grape variety 100% Pinot Grigio

Training system Guyot

Vine density 5000 vines per ha

Vines age 15 years

Wine making process

The grapes, from organic viticulture, are harvested by hand and subjected to careful selection. After the faeces are removed from the must, the alcoholic fermentation takes place at a controlled temperature of 17°C. Then, the wine is kept on the finest and noblest lees for at least four months; afterwards it is bottled at the end of the winter.

Sensory profile

Appearance: Straw yellow

Nose: Delicate bouquet with fragrances of white flowers and ripe tropical fruits

Palate: Elegant, with balanced savoury notes.

Food pairings: Ideal as an aperitif, excellent with summery appetizers and with dishes of fish.

Service temperature 10 °C

