



CASTEL DEL LUPO

PINOT GRIGIO ROSÈ

ORGANIC AND VEGAN CERTIFIED

DOC 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-East

**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. A delicate cold maceration on the skins gives the rosè color of the wine. 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:** Delicate powder pink

**Nose:** The nose preserves a light fragrance of red fruit, like pomegranate, and delicate fragrance typical of the yellow fruit, like the peach.

**Palate:** Elegant, with a good body and a good length in mouth, with balanced savoury notes.

**Food pairings:** Ideal as an aperitif. Excellent with veggie raw dishes, but also with white meat and fish main courses.

**Service temperature** 10 °C

