

## TRADITIONAL WINES

### PAJSS

OLTREPÒ PAVESE DOC PINOT NERO  
White Sparkling

GRAPE VARIETY  
100% Pinot Noir

VINEYARD  
Cà Nova

SOIL  
Brown, clay-limestone with sand and pebbles

EXPOSURE  
South-West, 230m above sea level

VINIFICATION  
White wine vinified with soft pressing of grapes and fermentation at 18 °C in temperature controlled stainless steel tanks. Maturation for 4 months on the lees. Bottled in February of the year following harvest.

NOTES  
The Pinot Noir is white wine vinified and subjected to a second fermentation to give it a light effervescence which enhances the aromas and improves drinkability. Rich in floral and fruity scents, it is soft and agreeably lively on the palate.

PAIRINGS  
Particularly suitable as an aperitif, it goes very well with appetizers, risottos and fish dishes.



# TRAVAGLINO

IN CALVIGNANO DAL 1868

