

## TRADITIONAL WINES

### RAMATO

PINOT GRIGIO DOC OLTREPÒ PAVESE

GRAPE VARIETY  
100% Pinot Grigio

VINEYARD  
Cascina Mulinino

SOIL  
Clay-limestone on sandy marl

EXPOSURE  
South-East, 220 meters above sea level

VINIFICATION  
Rosè wine vinified after short cold maceration on the skins, fermentation 18°C in temperature controlled stainless steel tanks. Matures for 5 months on the lees. Bottled in March of the year following harvest.

NOTES  
Brief maceration on the skins gives this Pinot Grigio its unique coppery colour, and enhances the aromas of amarena cherries and raspberries, persistence and agreeableness.

PAIRINGS  
Recommended with all shellfish and raw fish dishes.



TRAVAGLINO

IN CALVIGNANO DAL 1868

