

TRADITIONAL WINES

RAMATO

PINOT GRIGIO DOC OLTREPÒ PAVESE

GRAPE VARIETY

100% Pinot Grigio

VINEYARD

Cascina Molino

SOIL

Clay-limestone on sandy marl

EXPOSURE

South-East, 280m 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

