



# Ramato

## OLTREPÒ PAVESE DOC PINOT GRIGIO

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.