

Cordero San Giorgio

Katari Pinot Grigio Oltrepò Pavese DOC



San Giorgio's name comes from the legend of St. George and the dragon. In the Inca Aymara tradition, the Katari is a mythological and legendary dragon.

After hand harvesting, the grapes are softly pressed, and fermentation occurs at a low-controlled temperature in stainless steel tanks. No malolactic fermentation. The wine rests on the lees for about 6 months until just prior to bottling, and then rests again for at least 2 months before release.

Grape varieties : Pinot Grigio

Alcohol : 12%

Tasting notes :

Pale straw yellow color with green hues. On the nose, fresh and floral notes with vibrant aromas of pear, apple, and jasmine. Medium-bodied with great balance and bright acidity. Dry and refreshing with a pleasant, long-lasting finish.

Press Notes

Wine Enthusiast

2021

90 points



Organic

