

Cordero San Giorgio

*Piasa Rosato IGT Provincia di Pavia*



Vineyards Location: Santa Giuletta in Oltrepò Pavese

Vinification: The grapes are softly pressed before the alcoholic fermentation which occurs in stainless steel tanks at a controlled temperature.

Aging: The wine does not undergo malolactic fermentation. It is held on the lees in stainless steel tanks for about 6 months until just prior to bottling, and then it rests for at least 2 months before release.

Grape varieties : 100% Croatina

Vineyard age : Planted in the early 1990s.

Soil : Clay

Alcohol : 13%

Tasting notes :

Intense and bright cherry pink color. On the nose, it opens with a markedly fruity bouquet, where the aromas of small berries, such as raspberry and wild strawberry, are complemented by fresh floral aromas of violet and rose. Fruity palate, well balanced by fresh acidity and a pleasant sapidity, revealing a rich and fragrant full-bodied wine with a lingering finish. Perfect with charcuterie, light cheeses, grilled meats, and pizza, but also ideal pairing with shellfish, fried anchovies, or fried fish.

Press Notes

AG Vinous

2023	91 points
2022, 2021	90 points



Organic

