

Cordero San Giorgio

*Ramé Pinot Grigio Oltrepò Pavese DOC*



Vineyard Location: The grapes are hand-harvested from Cordero San Giorgio's vineyards in Santa Giuletta. ?

Vinification: After de-stemming, a short maceration using inert gas in the press followed by a soft pressing. Fermentation occurs at a low controlled temperature in stainless steel tanks.

Aging: Once the alcoholic fermentation is complete, about 20% of the must is aged in second passage barriques for approximately 6 months with frequent bâtonnages. The rest of the must 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 : Pinot Grigio

Altitude : 150m - 200m ASL

Exposure : East to South/West

Soil : Clay

Tasting notes :

Intense and luminous coppery color. The nose opens in a range of fruity and floral notes with hints of apple, pear, apricot, and acacia flowers, with a slightly sweet, almost honeyed finish. The palate is as sweet and soft as the nose. A light-bodied and elegant wine, with a round sip and a lingering finish, and a very light tannic final aftertaste. Excellent as an aperitif and as pairing for light appetizers, raw fish, and light cheeses. Perfect with risotto and main courses based on fish and white meats.

Press Notes

James Suckling

2021

90 points



Organic

