

## TRADITIONAL WINES

### LUNANO

PROVINCIA DI PAVIA BIANCO IGT

#### GRAPE VARIETY

Pinot Grigio - Muscat - Sauvignon - Chardonnay

#### VINEYARD

Lunano

#### SOIL

Clay-limestone on sandstone marls with pebbles

#### EXPOSURE

South-East, 250-300 meters above sea level

#### VINIFICATION

White wine vinified with fermentation at 16 - 18°C in stainless steel tanks. Matures for 6 months on the lees in stainless steel tanks. Bottled in March of the year following harvest.

#### NOTES

The chalky soil imparts freshness and aromas to this blend of wines thought to enhance and harmonize the identities of the grapes used to create it. It is aromatic, with great complexity and a lingering aftertaste.

#### PAIRINGS

Excellent as an aperitif or served with raw fish, oysters and shellfish.



TRAVAGLINO

IN CALVIGNANO DAL 1868

