

TRADITIONAL WINES

PAJSS

OLTREPÒ PAVESE DOC PINOT NERO
White Sparkling

GRAPE VARIETY
100% Pinot Noir

VINEYARD
Cà Nova and Mulinino

SOIL
Clay-limestone on sandstone marls with pebbles

EXPOSURE
South-West, 230 meters above sea level

VINIFICATION
White wine vinified with soft pressing of grapes and fermentation at 18°C in temperature controlled stainless steel tanks. Maturation for 4 months on the lees. Bottled in February of the year following harvest.

NOTES
The Pinot Noir is white wine vinified and subjected to a second fermentation to give it a light effervescence which enhances the aromas and improves drinkability. Rich in floral and fruity scents, it is soft and agreeably lively on the palate.

PAIRINGS
Particularly suitable as an aperitif, it goes very well with appetizers, risottos and fish dishes.



TRAVAGLINO

IN CALVIGNANO DAL 1868

