

“LEVRIERE”

Oltrepò Pavese DOC Pinot Grigio



Grapes

100% Pinot Grigio, from vineyards planted in 1990.

Soil

6 hectares of sandy-clay nature, mainly exposed to the east at an altitude between 150 and 200 meters above sea level in Mairano di Casteggio.

Vineyard Management

Treatments in the vineyard are limited to the minimum, without the use of antibiotics and synthetic products. The pruning system used is the Guyot for greater quality uniformity.

Annual meticulous pruning to exclude the less uniform bunches before the ripening of grapes in July.

The rigorous choice of the winery is to obtain a great quality, choosing to have a maximum production of 1.2kg per plant (the yield per hectare is only 60q of grapes for about 5,000 plants).

Conducting directly in the vineyards and in the cellars the research funded by the Bussolera-Branca Foundation, which aims to enhance

the agricultural and viticultural heritage of Pavia, we carry out the cultivation of the vineyards with eco-sustainable criteria.

Thanks to the results of some of these researches, in the preparation of the new plants, during the planting of the seedlings, “attinomiceti” - natural fungi that protect the young roots from the pathologies - have been used, favoring a healthy and ecological growth.

Harvest

The bunches are harvested by hand at different times depending on ripeness and performing a strict selection to eliminate any imperfection. The immediate addition of dry ice allows us to preserve perfumes and avoid oxidation risks, so as to vinify only high-quality grapes.

Wine Making

Following a soft pressing of the whole grapes, the must ferments in stainless steel tanks at a temperature of 18 °C for 25 days. Once fermentation has taken place, the wine is kept “sur lie” for about 40 days at a regular temperature of 5 °C, to give greater complexity and taste personality.

LE FRACCE
ORGIGLIO DI LOMBARDIA

TENUTA LE FRACCE Soc. Agr. A R.L.

Via Castel del Lupo, 7 - 27045 - Mairano di Casteggio (PV) - ITALIA | Tel. (+39) 0383 82526 | e-mail commerciale@lefracce.com | www.lefracce.it