



Cantina di[®]
CASTEGGIO



TERRE D'OLTREPO -- CANTINA DI CASTEGGIO

A WINE MAKING CENTRE IN THE HEART OF OLTREPO'

PAVESE (Pavia province) in the northern Italian region of Lombardy

Terre d'Oltrepo is a corporation established in 2008 by the merging of two wineries, Cantina di Casteggio and Cantina di Broni. Casteggio & Broni are two small towns very close each other.

Cantina di Casteggio is a cooperative established in 1907 by a hundred grape-growers in order to create a unique wine making centre that would act as the sole representative of this powerful group. After the first world war, Cantina di Casteggio begins its expansion by buying SVIC (Italian Wine Society Casteggio), well-known for sparkling wines. In those years, the hectolitres of wine produced were about 30.000 (4,000,000 bottles). Thanks to the merging of Casteggio and Broni wineries, the latter established in 1960 - with 850 grape growers, which in many instances own large plots of 25 acres, the potential production increased to 35 million bottles.

The Oltrepò Pavese is an historical wine zone where the following white varieties are grown: Riesling It., Pinot Grigio, Chardonnay, Malvasia, Sauvignon Blanc and Moscato. Also, these red varieties can be found: Barbera, Croatina, Pinot Nero (the noble foundation for Sparkling Wine), Cabernet Sauvignon.

The actual selection of the grapes, at the moment of the harvest, follows very well defined rules:

First, the grower is categorized as either very good, good or average. Each load is also classified at the moment of delivery at the winery by sugar content, acidity and, most importantly, by its more or less healthy appearance.

We can make two very typical considerations about this territory, the OLTREPO', in PAVIA province, which are unique to Italy:

a) Over the past centuries of wine making, a tradition of 'frizzante' (fizzy) wines was developed and therefore you can find, in addition to Moscato & Sangue di Giuda, Barbera "frizzante," Bonarda "frizzante" (100% Croatina grape), Riesling "frizzante," Pinot Nero "frizzante" "white vinified," etc.

The fizziness makes these wines with high acidity more palatable, which matches very well with any kind of rich "fat" dishes frequently present in the cuisine of "pianura" Padana (Lombardy and Emilia Romagna where the well known Lambrusco is produced).

b) Oltrepò is a very important area for the champenois method of Pinot Nero sparkling wines, specifically for the two versions, which are "white vinified" and "rosé vinified."



Casteggio's Moscato – A Bright, light golden color. Very aromatic scent of ripe apricots, sage, honey and a slight minerality. Medium bodied, sweet and fruity with flavors of apricots and tangerine. Well balanced acidity and nice finish with layers of sweet and citrus fruit. Discover how a glass of Moscato will render your favorite desserts even more delicious.



Croatina: 80% & Uva Rara: 20%

The Croatina and Uva Rara grapes for this wine come from the vineyards in the Communes of Cigognola, Pietra de' Giorgi, Canneto Pavese, Castana, Broni & Stradella.

Casteggio's SANGUE DI GIUDA (Judah's blood) name of the wine because of it's deep ruby red color, with purple hues just like blood! The Judah's part of the story is a bit trickier... part local folklore – (i.e. legend) goes something like this: After Judah's betrayal and hanging, Jesus forgave him and allowed Judah to come back on earth, specifically in the area of Oltrepo' by the town of Broni. When the local farmers recognized him, they wanted to kill him, but they spared him when he helped to heal their vines that had been affected by a disease. In return, they named the grape after him. Another explanation is that this wine is a "traitor" because it is so delicious that you can get tempted without much effort. Regardless of what you like to believe, this wine is just incredibly delicious!