

CASTEGGIO

Terre d' Oltrepo
(Province of Pavia Lombardy)



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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 900 grape growers, which in many instances own large plots of 25 acres, the potential production increased to 54 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."

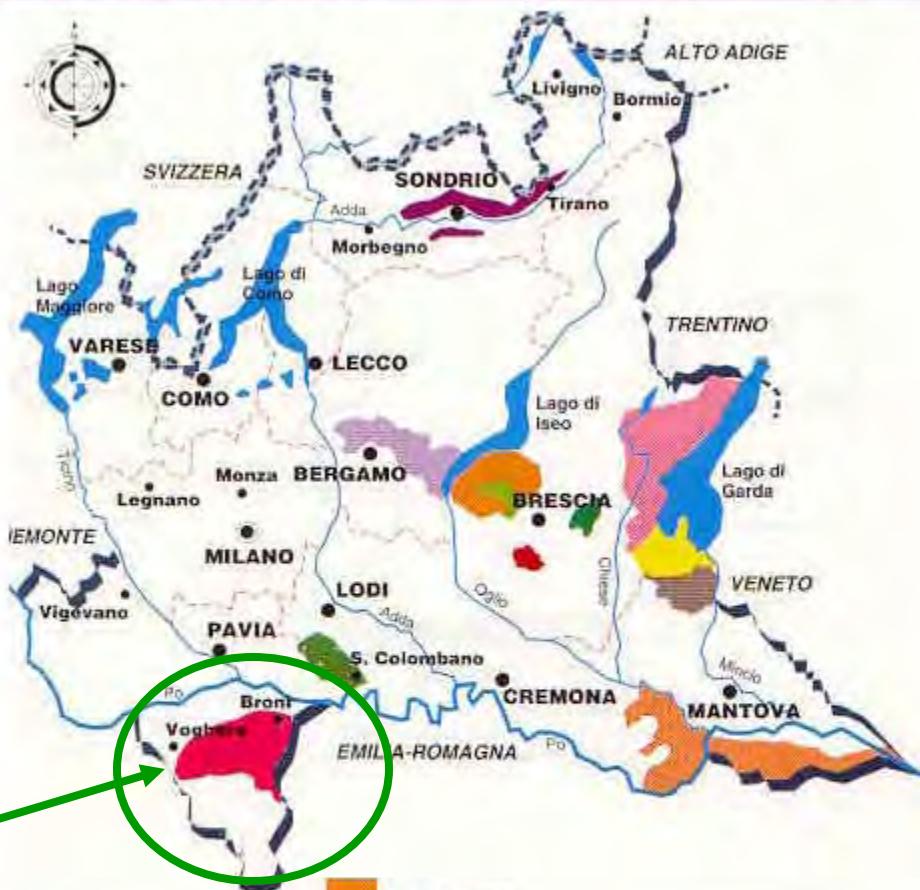
LOMBARDY



Mappa Enologica della Lombardia >>>

[Vai alla \[Home \]](#)

[Torna Indietro](#)



Valtellina

Oltrepò Pavese

San Colombano al Lambro

Valcalepio

Franciacorta

Cellatica

Capriano del Colle

Botticino

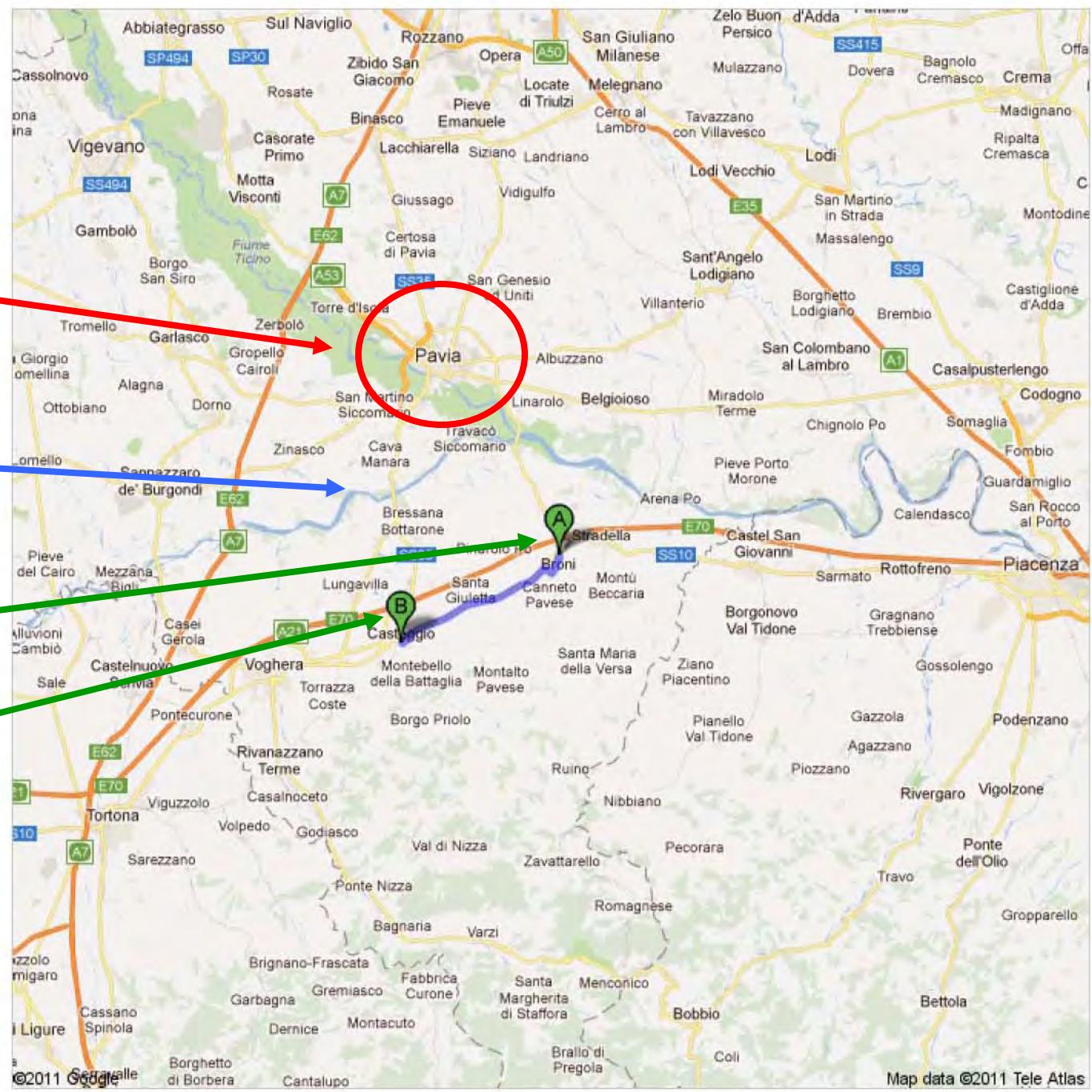
Riviera del Garda Bresciano

San Martino della Battaglia

Lugana

Colli Morenici del Garda

Lambrusco Mantovano



Pavia

River Po

Broni

Casteggio



OLTREPO' PAVESE, THE AGRICULTURAL SOUL OF LOMBARDY



Region	Lombardia
District	Pavia
Natural boundaries	South of the Po river, north of the Apennines mountain chain
Extension in km²	330 = 127 sq. miles
Neighboring regions	Piemonte, Emilia-Romagna, Liguria
Main distances	60km from Milan, 110 km from Torino, 80km from Genova
Vineyard acreage	13,269 hectares = 32,788 acres
Vines mostly cultivated	Pinot Noir, Croatina, Barbera, Moscato, Riesling, other varietals



Oltrepò Pavese is the extreme south point of the Lombardy region, in the Province of Pavia, lying south of the river Po.

It is roughly triangular in shape, like a kind of compact grape bunch attached to a cane, represented by the great river Po.

The base part of this “bunch” is flat land and therefore discarded as being unsuitable for vine growing, as is the top part because it is excessively mountainous.

All of the remaining central part is the undisputed hilly kingdom, with sometimes gentle but often steep slopes, that is Oltrepò's winemaking area: a land where man has grown vines and made wine since the dawn of time. The 13,500 hectares of vineyards make Oltrepò Pavese one of the most Italy's largest appellations. In this infinite sea of vineyards there are several different varieties but the unquestioned prince is Pinot Noir: with a surface area of about 3,000 hectares it is the largest area in Italy dedicated to this variety.



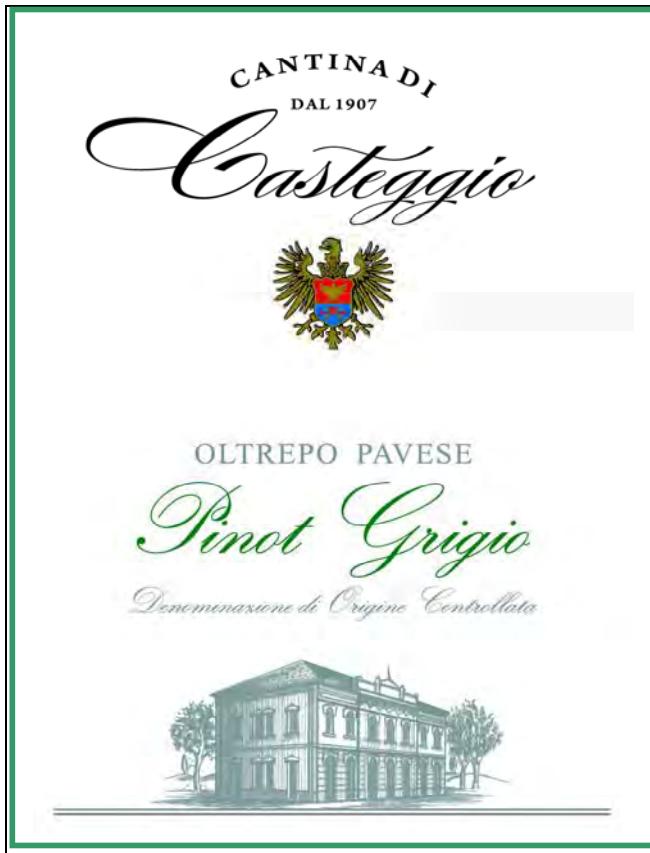


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Oltrepò Pavese DOC PINOT GRIGIO

“Oltrepò” means beyond the river PO. River Po is the main Italian river running from Monviso, a peak of 3,841 m [12,601 ft] in the western Alps to the Adriatic sea. This is the river of the main Italian plain. “pianura Padana”. **“Pavese”** is the adjective of Pavia. Pavia is one of the top Lombardy towns [it is a provincial capital] with extraordinary historical heritage. It is located where the river Ticino flows into the river Po. Well, in that area, where the hills are rising up to the point of becoming the Apennines, you will be in the **Oltrepò Pavese wine zone.**



Grape varietal: Pinot grigio

Training system: Guyot

Soil type: argillaceous – calcareous

Vintage: last vintage

Ageing: stainless steel

Alcohol: 12% vol.

Eye: delicate and pale clean yellow tones

Nose: fruit perfumes that open towards a more strong floral notes

Mouth: delicate flavour, piquant but strong

Food pairings: a white wine for all dishes , it is excellent, also, like aperitif

Serving temperature: 12°



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Oltrepò Pavese DOC BARBERA

“Oltrepò” means beyond the river PO. River Po is the main Italian river running from Monviso, a pick of 3,841 m [12,601 ft] in the western Alps to the Adriatic sea. This is the river of the main Italian plain. “pianura Padana”. “Pavese” is the adjective of Pavia. Pavia is one of the top Lombardy towns [it is a provincial capital] with extraordinary historical heritage. It is located where the river Ticino flows into the river Po. Well, in that area, where the hills are rising up to the point of becoming the Apennines, you will be in the Oltrepò Pavese DOC wine zone.



Oltrepò Pavese
Denominazione di Origine Controllata
Barbera



Grape varietal: Barbera

Training system: Guyot

Soil type: argillaceous – calcareous

Vintage: last vintage

Ageing: stainless steel

Alcohol: 12,5% vol.

Eye: intense ruby red color with violet tones

Nose: intense perfume of black fruits and delicate vinous nuances

Mouth: a young fruity taste with almond aroma

Food pairings: first dishes with gravy, aromatized meat

Serving temperature: 17-18°



Provincia di Pavia IGT MOSCATO

“Terre d’Oltrepò” means “lands/properties beyond the river PO.” River Po is the main Italian river running from Monviso, a pick of 3,841 m [12,601 ft] in the western Alps to the Adriatic sea. This is the river of the main Italian plain. “pianura Padana”. **“Pavia”** is one of the top Lombardy towns [it is a provincial capital] with extraordinary historical heritage. It is located where the river Ticino flows into the river Po. Well, in that area, where the hills are rising up to the point of becoming the Apennines, you will be in the **Oltrepò Pavese wine zone**.

Vitigno: Moscato	<i>Grape varietal: Moscato</i>
Sistema di allevamento: Guyot tradizionale	<i>Training system: Guyot</i>
Tipo di terreno: argilloso – calcareo	<i>Soil type: clay – calcareous</i>
Annata: ultima vendemmia	<i>Vintage: last harvest</i>
Fermentazione: mosto fermentato in autoclave fino al 5.5% di alc. al fine di preservare i caratteristici aromi e gusti e con un residuo zuccherino del 15%.	<i>Fermentation: the must is fermented in pressurized tanks up to 5.5% alcohol and stopping the fermentation at that point in order to preserve the optimum in terms of aroma & flavor.</i>
Alcool: 5,5% vol.	<i>Alcohol: 5.5% vol. – The fermentation is stopped dropping the temperature of the juice at 3-4 C° leaving a residual sugar of 10%</i>
Occhio: colore giallo paglierino carico	<i>Color: intense straw yellow color</i>
Naso: profumo caratteristico con sentori di salvia e te’ alla pesca	<i>Aroma: characteristic perfume with sage and peach tea aromas</i>
Bocca: gusto dolce e fruttato	<i>Flavor: sweet and fruity taste</i>
Abbinamenti gastronomici: ideale con la pasticceria secca e i dolci in generale	<i>Food pairings: dry pastry – cookies and pastries in general. An any occasion celebratory wine.</i>
Temperatura di servizio: 10°C	<i>Serving temperature: 10°C (50°F)</i>

Terre d’Oltrepo is a cooperative made by 900 growers who own 5,000 hectares of vineyards.

Their 2011 production was of 50,000 tons of grapes.

The territory is known for the production of “in bottle” fermentation, “classic method,” of sparkling wines made with Pinot Nero.





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Oltrepò Pavese - MOSCATO SPUMANTE (Sparkling wine)

“Oltrepò” means beyond the river Po. River Po is the main Italian river running from Monviso, a pick of 3,841 m [12,601 ft] in the western Alps to the Adriatic sea. This is the river of the main Italian plain. “pianura Padana”. **“Pavese”** is the adjective of Pavia. Pavia is one of the top Lombardy towns [it is a provincial capital] with extraordinary historical heritage. It is located where the river Ticino flows into the river Po. Well, in that area, where the hills are rising up to the point of becoming the Apennines, you will be in the **Oltrepò Pavese DOC wine zone**.



Terre d'Oltrepò is a cooperative made by 900 growers who own 5,000 hectares of vineyards.

Their 2013 production was of 50,000 tons of grapes.

The territory is known for the production of “in bottle” fermentation, “classic method,” of sparkling wines made with Pinot Nero.

Grape varietal: Moscato

Training system: Guyot

Soil type: clayish – calcareous

Vintage: last vintage

Fermentation: the must is fermented in pressurized tanks up to 6% alcohol and stopping the fermentation at that point in order to preserve the optimum in terms of aroma & flavor.

Alcohol: 6% vol. – The fermentation is stopped dropping the temperature of the juice at 3-4 C°

Eye: intense straw yellow color.

Nose: perfume with notes of peach and of elder flowers.

Mouth: sweet & fruity.

Residual sugar: 94 gr/l

Food pairings: ideal with creamy pastry and desserts.

Serving temperature: 8° C - 46 °F





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Oltrepò Pavese - ROSATO -

“Oltrepò” means beyond the river PO. River Po is the main Italian river running from Monviso, a pick of 3,841 m [12,601 ft] in the western Alps to the Adriatic sea. This is the river of the main Italian plain. “pianura Padana”. **“Pavese”** is the adjective of Pavia. Pavia is one of the top Lombardy towns [it is a provincial capital] with extraordinary historical heritage. It is located where the river Ticino flows into the river Po. Well, in that area, where the hills are rising up to the point of becoming the Apennines, you will be in the **Oltrepò Pavese DOC wine zone.**



Terre d’Oltrepò is a cooperative made by 900 growers who own 5,000 hectares of vineyards.

Their 2013 production was of 54,000 tons of grapes.

The territory is known for the production of “in bottle” fermentation, “classic method,” of sparkling wines made with Pinot Nero.

Grape varietal: Moscato (75%), Malvasia (20%)
Croatina,(5%)

Training system: Guyot

Soil type: clayish – calcareous

Vintage: last vintage

Fermentation: this is a blend made by Moscato wine and must of Malvasia and of the red Croatina which is giving the pinkish color to the wine. This blend is rifermented in pressurized tanks up to 7% alcohol. The fermentation is stopped at that point in order to preserve the optimum in terms of aroma & flavor.

Alcohol: 7% vol. – The fermentation is stopped dropping the temperature of the juice at 3-4 C°.

Eye: gentle pink color.

Nose: perfume of peach and raspberry.

Mouth: sweet & fruity, well balanced.
Residual sugar: gr 102 gr/l

Food pairings: ideal with dry pastry and desserts.

Serving temperature: 10° C - 50 °F



Oltrepò Pavese DOC - SANGUE di GIUDA

"Oltrepò" means beyond the river PO. River Po is the main Italian river running from Monviso, a mountain of 3,841 m [12,601 ft] from the western Alps to the Adriatic sea. This is the river of the main Italian plain. "Pianura Padana." **"Pavese"** is the adjective of Pavia. **Pavia** is one of the most important **Lombardy** towns [it is a provincial capital] with extraordinary historical heritage. It is located where the river Ticino flows into the river Po. In that area, where the hills rise up into the Apennines, you will be in the **Oltrepò Pavese wine zone**.

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 **SANGUE!** 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!

Vitigno: 80% Croatina e 20% Uva Rara	<i>Grape varietal: Croatina 80% & Uva Rara 20%</i>
Sistema di allevamento: Guyot tradizionale	<i>Training system: Guyot</i>
Tipo di terreno: argilloso – calcareo	<i>Soil type: clay – calcareous</i>
Annata: ultima vendemmia	<i>Vintage: last harvest.</i>
Fermentazione: dopo una prima fermentazione, il mosto viene rifermentato in autoclave fino a 7.% di alcol generando la CO2 che dà al vino quella effervescente piacevole allo sguardo ed al palato.	<i>Fermentation: the fresh squeezed juice, after a first fermentation, is re-fermented in pressurized tanks up to 7.5% alcohol generating CO2 that gives the wine a very pleasant fizzy appearance and taste.</i>
Alcool: 7,5% vol. – La fermentazione viene fermata abbassando la temperatura a 3-4°C lasciando un residuo zuccherino del 9,5%.	<i>Alcohol: 7.5% vol. – The fermentation is stopped dropping the temperature of the juice to 3-4 C° leaving a residual sugar of 9.5%.</i>
Occhio: colore rosso rubino intenso	<i>Color: intense ruby red color</i>
Naso: profumo caratteristico con sentori di ciliegia, e marasca in particolare.	<i>Aroma: characteristic perfume of cherry and more specifically of bing cherry.</i>
Bocca: Frizzante. Gusto dolce e fruttato. Circa 1.8-2.0 atm di pressione e con meno di 3.92 grammi di CO2 per 1000 millilitri.	<i>Flavor: fizzy, sweet and fruity taste. About 1.8-2.0 atm of pressure and with less than 3.92 grams of CO2 per 1000 millilitres.</i>
Abbinamenti gastronomici: ideale con la pasticceria secca e i dolci in generale. Apprezzabile con piatti "grassi."	<i>Food pairings: dry pastry – cookies and pastries in general. However, it can be enjoyed with a meal of rich "fat" dishes.</i>
Temperatura di servizio: 10°C	<i>Serving temperature: 10°C (50°F)</i>

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 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!



POSTUMIO

Metodo Classico **BRUT**

Oltrepò Pavese Metodo Classico Brut D.O.C.G. Postumio

Grape Varieties: 90% Pinot Nero, 10% Chardonnay

Production Techniques: bottle fermentation process

maturing for at least 18 months

Color: pale yellow on color, the perlage is fine-grained, uniform and persistent
Aroma: well pronounced and concentrated flavour, reminiscent of gooseberry, bread and dry fruits

Taste: dry and elegant on the palate with a delicate flavour of dry fruit

Serving Recommendation: 6-8° C / 43-46° F

Alcohol: 12 % vol.



CRUASÉ

Metodo Classico

Rosé

BRUT

Cruasè Oltrepò Pavese Metodo Classico Rosè Brut D.O.C.G.

Grape Varieties: 100% Pinot Nero

Production Techniques: bottle fermentation process,
maturing for at least 24 months.

Color: rose to light ruby, the perlage is
fine-grained uniform and persistent.
Aroma: well pronounced and concentrated
flavour, reminiscent of berry fruits,
bread and mature fruits.

Taste: dry and elegant on palate, well
balanced with fine notes of red
current and berry fruits.

Serving Recommendation: 6-8° C / 43-46° F

Alcohol: 12 % vol.



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Oltrepò Pavese - BRUT ROSE' (Sparkling wine)

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Terre d'Oltrepò is a cooperative made by 900 growers who own 5,000 hectares of vineyards.

Their 2012 production was of 50,000 tons of grapes.

The territory is known for the production of “in bottle” fermentation, “classic method,” of sparkling wines made with Pinot Nero.

Grape varietal: Pinot Nero

Training system: Guyot

Soil type: argillaceous – calcareous

Vintage: last vintage

Vinification: very early harvest to preserve a good acidity in the must. Particularly soft pressing of the skins with a few hours – up to the right rosé color tone – contact with the must at cold temperature (10-12°C) in order to dissolve portion of the anthocyanins present in the skins. It follows an initial fermentation in stainless steel tanks at standard temperature. Subsequently this still wine goes through a secondary fermentation in pressurized stainless steel tanks (Charmat method) becoming a sparkling one. After few months of refinement and cold stabilization it is bottled in sterile conditions.

Alcohol: 12% vol.

Eye: brilliant pink with bright highlights

Nose: intense perfumes with notes of cherry, redcurrant and wild roses. Complex, yet harmonious.

Mouth: ‘vivacious’ flavour, soft & sapid with well pronounced fruity nuances with a characteristic floral aftertaste.

Food pairings: excellent as an aperitif, great as wine for the whole meal - first dishes as well as carpaccio, grilled fish, shellfish and even sushi.

Serving temperature: 46-50°F



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Oltrepò Pavese - PINOT GRIGIO DOC - RAMATO (Copperish color)

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Terre d'Oltrepò is a cooperative made by 900 growers who own 5,000 hectares of vineyards.

Their 2012 production was of 45,000 tons of grapes.

The territory is known for the production of “in bottle” fermentation, “classic method,” of sparkling wines made with Pinot Nero.

Grape varietal: *Pinot Grigio*

Training system: *Guyot*

Soil type: *argillaceous – calcareous*

Vintage: *last vintage*

Vinification: harvested at full maturation; crushing followed by a short skin contact of few hours at cold temperature (10-12° C) in order to dissolve in the must the anthocyanins present in the skins to impart the distinctive copperish color (“RAMATO”). Fermentation in stainless steel tanks at controlled temperature and keeping the wine on the lees. On or about November, cold stabilization and lastly sterile bottling.

Alcohol: *12% vol.*

Eye: “gentle” & brilliant copperish color

Nose: rich perfume of fruity notes, and particularly of acacia & “renetta” apples (the Golden Delicious varietal).

Mouth: “delicate” taste, sapid, long lasting.

Food pairings: due to its nice freshness, it is ideal with fish dishes (i.e. trout, bass, tuna). Great also with white meats (chicken/pork) & vegetarian cuisine.

Serving temperature: *50-54°F*