

## PER PAPÀ

Nebbiolo Pavia IGT

Long maceration, aged for 12 months in small casks and for 24 months in the bottle



## **Nebbiolo**

A symphony of tangy and hearty, the see-through rubin color anticipating accents of red fruits and leather in the scent. The palate discovers the complex nuances of balsamic and a reminiscence of wood, a marriage of elements that embody the qualities of Nebbiolo and of the Oltrepò Pavese terroir.

Classification IGT Provincia di Pavia

Wine Type Red still

Grapes 100% Nebbiolo

Alcohol 14,50%

Serving Temperature 16-18°C

Longevity 10-15 years