



CASTELLO DI CIGGNOLA

BIANCA

Produced from selected white grapes and white vinification applied to a small quantity of Barbera

Low-temperature slow fermentation via spontaneous yeasts, aging in iron casks



Pavia Bianco IGT

When pressing our prime selection of white grape, we only extract the juice at the heart of the fruit, ensuring a flavorful and nuanced wine with a bouquet of citrusy, flowery notes that intertwine with the earthy aromas derived from the vineyard. A combination that develops through scent and then flavor, leaving a sustained impression on the palate.

Classification Provincia di Pavia Bianco IGT
Wine Type White still

Alcohol 12,50%
Serving Temperature 09°C
Longevity 5-6 years