



RONCOLONGO 2015

PROVINCIA DI PAVIA IGT - BARBERA



Grape: Barbera.

Training system: Guyot.

Vines per hectare: 5.700.

Age of the vines: 15 years.

Yield per hectare: 8 tons.

Harvest: the grapes are hand-harvested in small bins once they have reached their ideal ripeness.

Vinification: The must soaks with the skins for a long time. The wine is then aged in new barriques (Allier) for about 15 months.

Alcohol: 15% vol

Tasting notes: deep ruby red colour. Complex and intense nose with notes of red fruits, licorice and tobacco. Full-bodied and rounded on palate with a lingering finish.

Azienda Agricola Bisi

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