



## ULTRAPADUM 2013

### PROVINCIA DI PAVIA IGT - ROSSO

The secondary fermentation in bottle has always been the traditional method of winemaking in Oltrepò Pavese: the fermentation is paused mid-way and the wine is bottled with unfermented sugar that ferments again in the bottle, thus creating natural bubbles.

**Grape:** Barbera (50%).

**Vineyards located in:** San Damiano al Colle.

**Average age of the vines:** 12 years.

**Vines per hectare:** 5.700.

**Training system:** simple Guyot.

**Yield per vine:** 1,5 kg.

**Harvest:** the grapes are hand-harvested in 18 kg bins.

**Date of harvest:** September 30th 2013

**Grape:** Croatina (50%).

**Vineyards located in:** Rovescala.

**Average age of the vines:** 18 years.

**Vines per hectare:** 4.500.

**Training system:** simple Guyot.

**Yield per vine:** 1,5 kg.

**Harvest:** the grapes are hand-harvested in 18 kg bins.

**Date of harvest:** October 10th 2013.

**Vinification:** this wine is a traditional blend of Barbera and Croatina grapes. Each variety is hand-harvested and vinified separately. The musts soak with the skins for a long time at a controlled temperature. Later, they are naturally clarified in stainless-steel vats for several months. In the spring following the harvest, the two wines are blended together adding selected yeasts and sweet must from the same grapes used for the base wine. The wine is bottled with a crown cap and stored in our cellar at a controlled temperature to start the secondary fermentation in the bottle. The wine ages on its lees for the next 12 months. The bottles are constantly rotated and gradually inclined on the traditional *pupitres*. At the end of this process (*remuage*) the bottles are disgorged and refilled with the same wine. After further aging in bottle, the wine is ready to be marketed.

**Tasting notes:** our Ultrapadum is a pure and fully natural expression of its *terroir*, since no chemical practices have been done to alter its peculiarities. The 12-months aging on its lees gives this wine its unique taste. Deep ruby red colour with purple highlights; creamy bubbles. Intense and persistent nose with its signature notes of yeast, black cherry and plum. Surprisingly delicate and elegant on palate with a lingering finish. Ultrapadum really offers the distinctive, ancient and true flavours of our land.

**Alcohol:** 13,5% vol.

Azienda Agricola Bisi

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