



PEZZABIANCA 2017

PROVINCIA DI PAVIA IGT - BARBERA

Grape: Barbera

Training system: spurred cordon

Vines per hectare: 5.600

Age of the vines: 12-14 years

Yield per hectare: 9-10 tons

Harvest: the grapes are hand-harvested in small bins once they are perfectly ripe.

Vinification: the must soaks with the skins for 15-20 days at a controlled temperature of 27-29 °C.

Alcohol: 15% vol

Tasting notes: deep ruby red colour. Fresh, fruity and persistent nose. Warm and medium-bodied palate, with notes of red fruits, cherry, blackberry and spices.



Azienda Agricola Bisi

Località Cascina San Michele, 1 - 27040 San Damiano al Colle (PV) - Italy

Phone & fax: +39.0385.75037 - www.aziendagricolabisi.it - info@aziendagricolabisi.it