

# SENZAIUTO

## PROVINCIA DI PAVIA IGT - BARBERA

Grape: Barbera

Training system : Guyot

Vines per hectare : 5.700

Alcohol : 15% vol

This wine is produced from fresh, ripe and fermented grapes only. The vineyard is located in the municipality of San Damiano al Colle on calcareous clay soils at an altitude of 160 m AMSL facing south-east. We don't use herbicides or other chemicals, encouraging instead the grass to grow naturally between the vines. Pruning, harvesting and all agronomical practices are done by hand: machines are used for antiparasitic treatments and grass mowing only. At the end of July, the grapes are thinned to lower the yield per vine to just 1kg. The grapes are harvested in the first week of October.

Vinification : the grapes are destemmed and crushed and the resultant must soaks with the skins for 60 days. The first fermentation is started in the most natural way by indigenous yeasts. Every day the cap is punched down softly. The must is left on its lees in stainless-steel vats for natural maturation and clarification. No winemaking technique has been used to alter the natural identity of the wine: nothing has been taken away (no filtering, no clarification, no forced stabilization) and nothing has been added (no chemical sulphites nor additives).

Tasting notes : our Barbera Senza Aiuto is the true expression of the San Damiano al Colle terroir, showing the distinctive qualities of the grapes, the peculiarities of the vintage and the passion of our work. To fully appreciate this wine is better to open the bottle at least one hour before drinking.

Azienda Agricola Bisi

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