



SENZAIUTO 2022

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, grown in the Ca' di Paglia vineyard and hand-harvested in 18 kg crates. 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 let the grass grow naturally between the vineyard rows. 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 1 kg. The grapes are harvested in the first week of October.

Vinification: the grapes are destemmed and crushed. The 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 by hand. The must is left on its lees in stainless-steel vats for natural fining and is clarified by cold settling (static decantation). No winemaking technique has been used to alter the natural identity of the wine: **nothing has been taken away and nothing has been added.**

Tasting notes: our Barbera SenzaAiuto 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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