



## ULTRAPADUM 2022

### 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 (40%)

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

**Average age of the vines:** 16 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 crates

**Grape:** Croatina (60%)

**Vineyards located in:** Rovescala

**Average age of the vines:** 22 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 crates

**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. 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. Then, the bottles are placed in the traditional *pupitres* and are constantly rotated and gradually inclined to settle the lees in the neck of the bottle. At the end of this process (*remuage*) the bottles are disgorged and refilled with the same wine. After further ageing in bottle, the wine is ready to be released.

**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-month ageing on its lees gives this wine its unique taste. Deep ruby red colour with purple highlights; creamy bubbles. Intense and persistent nose with 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:** 14,5% vol

Azienda Agricola Bisi

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