

Benda dei Veci - Barbera Provincia di Pavia IGT

Grape: Barbera 100%

Location: Borgoratto Mormorolo in the first line of Oltrepò Pavese hills on

about 330 meters a.s.l.

Soil: clay - silty
Breeding system: classic Guyot

Planting density: 4.000 plants for hectar

Vineyards age: 15 years Yield: 75 q/ha

Harvest date: end of September

Vinification: the classic red vinification starts with grape crushing and

then the alcoholic fermentation. After 10/12 days with seve ral replacements of the fermented must, with the racking is extracted the wine. After many decanting and filtration, the wines is matured in steel tank until the bottling

date.

Organoleptic features:

Color: deep red with garnet notes

Smell: intense e persistent, with note of red fruits

Taste: full bodies, good acidity with light smoothness

Analytical parameters*:

Alcohol: 13,00 % vol

Sugar: 6 g/l

Total acidity: 6,10 g/l

PH: 3,35

Contains sulphites

* some data may vary according to vintage

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