

# DATA SHEET



NAME OF THE WINE: "BISAVOLO"

APPELLATION: BARBERA D'ASTI SUPERIORE DOCG

GRAPE VARIETY: 100% BARBERA

**DESCRIPTION:** THIS WINE IS OBTAINED FROM THE CAREFUL SELECTION OF GRAPES GROWN IN THE BEST EXPOSED VINEYARDS OF OUR ESTATE. THE WINE IS DEVOTED TO GIOVANNI FERRARIS (BORN IN 1865) WHO USED TO CHOOSE THE BEST BARBERA GRAPES FOR HIS PRIVATE "RISERVA". ALCOHOLIC FERMENTATION OCCURS IN TEMPERATURE-CONTROLLED STAINLESS STEEL TANKS FOR APPROXIMATELY 15 DAYS. AFTER A FEW MONTHS, THE WINE IS PUT INTO 500 LITER OAK CASKS WHERE IT IS LEFT TO AGE FOR ABOUT ONE YEAR.

**PRODUCTION AREA:** SELECTION FROM MORE VINEYARDS OF OUR ESTATE

**AGE OF THE VINES:** 40-45 YEARS OLD ON AVERAGE

**EXPOSURE:** SOUTH-EAST, SOUTH-WEST. SOUTH

**VINEYARD ALTITUDE:** 250 M

**TRAINING SYSTEM:** GUYOT

**SOIL COMPOSITION:** CALCAREOUS-MARL WITH PREVALENCE OF SILT AND CLAY

**VINIFICATION:** MACERATION WITH SKIN CONTACT AND SOFT PUMPING OVER THE SKIN CAP

**AGING:** 12 MONTHS IN 500 LITER FRENCH OAK CASKS (TONNEAU)

**SERVING TEMPERATURE:** 16°- 18° C.

**SIZE:** 0,75 L. - 1,50 L. - 3,00 L.- 5,00 L.

**PRIZES AND AWARDS:** 5 GRAPPOLI BIBENDA 2009, 2  
RED GLASSES GAMBERO ROSSO 2018, 4 GRAPPOLI  
BIBENDA 2018

  
AZIENDA AGRICOLA  
**ROBERTO FERRARIS**