

# “GARBOSO”

Oltrepò Pavese Barbera DOC



## Grapes

100% Barbera, from vineyard planted in 1998 and 2002.

## Soil

5 hectares of clay-sandy soil, exposed to east / south-east at an altitude of 150-300 meters s.l.m. in Mairano di Casteggio and San Biagio di Casteggio.

## Vineyard Management

Treatments in the vineyard are limited to the minimum, without the use of antibiotics and synthetic products. The pruning system used is the Guyot for greater quality uniformity.

Annual meticulous pruning to exclude the less uniform bunches before the ripening of grapes in July.

The rigorous choice of the winery is to obtain a great quality, choosing to have a maximum production of 1.6kg per plant (the yield per hectare is only 80q of grapes for about 5,000 plants).

Conducting directly in the vineyards and in the cellars the research funded by the Bussolera-Branca Foundation, which aims to enhance the agricultural and viticultural heritage of Pavia, we carry out the

cultivation of the vineyards with eco-sustainable criteria.

Thanks to the results of some of these researches, in the preparation of the new plants, during the planting of the seedlings, “attinomiceti” - natural fungi that protect the young roots from the pathologies - have been used, favoring a healthy and ecological growth.

## Harvest

The bunches are harvested by hand at different times depending on ripeness and performing a strict selection to eliminate any imperfection. The immediate addition of dry ice allows us to preserve perfumes and avoid oxidation risks, so as to vinify only high-quality grapes.

## Wine Making

The maceration lasts 5 days, at a maximum temperature of 28 °C, with frequent pumping over in the first 3 days.

## Ageing

After malolactic fermentation takes place, the wine is aged in conditioned stainless steel tanks at 15 °C for 12 months.

**LE FRACCE**  
ORGIGLIO DI LOMBARDIA

**TENUTA LE FRACCE Soc. Agr. A R.L.**

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