



BISIO DEVIS

VINI BIO

Barbera Provincia di Pavia IGT frizzante

Grape:	Barbera 100%
Location:	Montalto Pavese e Borgoratto Mormorolo, in the first line of Oltrepò Pavese hills on about 300 mt a.s.l.
Soil:	clay and moderately limy
Breeding system:	classic Guyot
Planting density:	4.000 plants for hectar
Vineyard age:	15 years
Yield:	100 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 several replacements of the fermented must, with the racking is extracted the "wine". After many decanting and filtration and after add selected yeast the wine starts with second natural fermentation in "autoclave" that give it the natural bubbles. To the end the wine is ready to be microfiltered and bottle.

Organoleptic features:

Perlage:	fine and intense
Color:	deep red with garnet notes
Smell:	intense e persistent, with note of red fruits
Taste:	full bodies, good acidity and pleasanty tannic

Analytical parameters*:

Alcohol:	12,50% vol.
Sugar:	7 g/l
Total acidity:	6,10 g/l
PH:	3,20
Atm:	1,5 - 1,8 bar
Contains sulphites	

* some data may vary according to vintage

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