



BISIO DEVIS

VINI BIO

Provincia di Pavia I.G.T. Barbera

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 red vinification starts with the stemmer pressing of the grapes followed by a planned alcoholic fermentation. After 10/15 days in which the fermented must beatings are followed by proper racking, the must juice is extracted. Finally, after further decanting and filtration, the wine is aged in stainless steel tanks until bottling.

Organoleptic features:

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
Contains sulphites

* some data may vary according to vintage

