



# BISIO DEVIS

## VINI BIO

### Il Mede - Pinot Nero Provincia di Pavia I.G.T.

Grape:	Pinot nero 100%
Location:	Montalto Pavese, in the first line of Oltrepo Pavese hills on about 350 meters a.s.l.
Soil:	clay – limestone
Breeding system:	classic Guyot
Planting density:	4.000 plants for hectar
Vineyard age:	15 years
Yield:	70 q/ha
Harvest date:	first 10 days 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:	ruby red
Smell:	delicate, good intensity, with hints of cherries, leather and black pepper.
Taste:	full, balanced and persistent

#### Analytical parameters\*:

Alcohol: 13% vol.
Sugar: 5 g/l
Total acidity: 6,20 g/l
PH: 3,30
Contains sulphites

\* some data may vary according to vintage

