



BISIO DEVIS

VINI BIO

Moscato

Provincia di Pavia IGT frizzante

Grape:	Moscato Bianco 100%
Location:	Montalto Pavese, in the first line of Oltre PO' Pavese hills on about 250 meters a.s.l.
Soil:	clay - silty
Breeding system:	classic Guyot
Planting density:	3.500 plants for hectar
Vineyard age:	20 years
Yield:	90 q/ha
Harvest date:	first of September
Vinification:	the classic white vinification start with de-stemming the grapes and cold maceration. After 24 hours wine is extracted and filtered to keep a good sugar level. After many decanting and filtration and the wines is matured in steel tank until bottle date.

Organoleptic features:

Perlage:	evanescence
Color:	gold yellow
Smell:	elegant fresh, intense with note of salvia and chamomile
Taste:	pleasantly sweet with note of rape fruits and citrus

Analytical parameters*:

Alcohol: 4,60 % vol.
Sugar: 120 g/l
Total acidity: 5,70 g/l
PH: 3,20
Atm: 0,5 - 0,8 bar
Contains sulphites

* some data may vary according to vintage

