



BISIO DEVIS

VINI BIO

V.S.Q. Pinot Brut

Grape:	Pinot nero 100%
Location:	Montalto Pavese, in the first line of Oltrepò Pavese hills on about 300 meters a.s.l.
Soil:	clay - limestone
Breeding system:	classic Guyot
Planting density:	4.000 plants for hectar
Vineyard age:	15/18 years
Yield:	70 q/ha
Harvest date:	middle - end of August
Vinification:	the classic white vinification starts with soft pressure of grapes and then most is separated from the skin. After one day start the fermentation at a controlled temperature of 18°C in steel tank. Wine is decanted in bottle with "liquer de tirage" composted with most, sugar and yeast. Closed with crown cap and storage in the cellar for second fermentation in the bottle for about 18 months. In Degorget fase the bottle is opened and the residual of yeast eliminated, added the "liquer d'expédition. The bottle is closed with mushroom and ready to be sold.

Organoleptic features:

Perlage:	fine and very intense
Color:	pale yellow
Smell:	average evolved elegant with the classic smell of crust of bread
Taste:	dry with a pleasant aromatic persistence

Analytical parameters*:

Alcohol:	12,50% vol.
Sugar:	11 g/l
Total acidity:	7 g/l
PH:	3,05
Atm.:	4.5 - 1,8 bar
Contains sulphites	

* some data may vary according to vintage

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