



BISIO DEVIS

VINI BIO

Vino Spumante Brut

Grape:	Pinot nero 100%
Location:	Montalto Pavese, in the first line of Oltrepò Pavese hills on about 250 meters a.s.l.
Soil:	totally clay
Breeding system:	classic Guyot
Planting density:	3.500 plants for hectar
Vineyard age:	15/18 years
Yield:	100 q/ha
Harvest date:	end of August
Vinification:	The vinification "in white" begins with the destemming and immediate soft pressing of the grapes that separates the must from the pomace. After a few days, the clarified must is fermented at a controlled temperature of 18 ° C. After further racking and filtration the sparkling process begins and selected yeasts are added to the wine so that the wine mass can re-ferment in autoclave for about 35/40 days, thus assuming its natural sparkle. Finally the wine is ready to be microfiltered and bottled.

Caratteristiche organolettiche

Perlage:	fine and intense
Color:	pale yellow, clear and bright
Smell:	intense e persistent, with flower notes and fresh fruit
Taste:	soft and harmonic with a good sapidity

Analytical parameters*:

Alcohol: 12% vol.
Sugar: 8 g/l
Total acidity: 6,20 g/l
PH: 3,30
Atm: 5 - 5,5 Bar
Contains sulphites

* some data may vary according to vintage

