



BISIO DEVIS

VINI BIO

Riesling - No addition of sulfites Provincia di Pavia IGT frizzante

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| Grape: | Riesling 100% |
| Location: | district of Montalto Pavese in the lower hills of the Oltrepò Pavese area, at about 250 meters above sea level |
| Soil: | clay - silt |
| Breeding system: | classic Guyot |
| Planting density: | 3.500 plants for hectare |
| Vineyard age: | 20 years |
| Yield: | 100 q/ha |
| Harvest date: | beginning of September |
| Vinification: | the hand-picked grapes are pressed, and the resulting mash is allowed to settle for a few hours. Yeast, which is a low producer of sulphur dioxide, is added to the mash that has thus been made limpid. The alcoholic fermentation takes place at a controlled temperature of 16° C. Later, a second fermentation in a vat is induced so that the wine will acquire its natural liveliness. Finally, the wine is microfiltered and bottled. |

Organoleptic features:

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| Perlage: | thin and intense |
| Color: | light yellow with light green hues |
| Smell: | intense and lasting, with a taste of wildflowers and fresh fruit |
| Taste: | supple and balanced with a good savouriness |

Analytical parameters*:

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| Alcohol: | 12,00% vol. |
| Sugar: | 8 g/l |
| Total acidity: | 6,10 g/l |
| PH: | 3,15 |
| Atm: | 1,5 - 1,8 bar |

* some data may vary according to vintage

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