



BISIO DEVIS

VINI BIO

Croatina

Provincia di Pavia IGT frizzante amabile

Grape:	Croatina 100%
Location:	Borgo Priolo, in the first line of Oltrepò Pavese hills on about 250 meters a.s.l.
Soil:	clay
Breeding system:	classic Guyot
Planting density:	3.500 plants for hectar
Vineyard age:	20 years
Yield:	110 q/ha
Harvest date:	end of September
Vinification:	the classic red vinification starts with grape crushing and then the alcoholic fermentation. After 10/12 days with several replacement of the fermented must, with the racking is estraced wine. After many decanting and filtration and after add selected yeast the wine starts the second fermentation in "autoclave" that give it the natural bubbles. To the end the wine is ready to be microfiltered and bottle.

Organoleptic features:

Perlage:	fine and intense
Color:	deep red with purple and violet notes
Smell:	intense e persistent, with note of rape fruits
Taste:	rightly sweet and pleasantly tannin

Analytical parameters*:

Alcohol:	9,00% vol.
Sugar:	45 g/l
Total acidity:	5,70 g/l
PH:	3,20
Atm:	1,5 - 1,8 bar
Contains sulphites	

* some data may vary according to vintage

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