



BISIO DEVIS

VINI BIO

Pinot Nero - vinificato in rosato Provincia di Pavia IGT frizzante

Grape:	Pinot nero 100%
Location:	Montalto Pavese, in the first line of Oltrepò Pavese hills on about 300 meters a.s.l.
Soil:	strongly clay
Breeding system:	classic Guyot
Planting density:	4.000 plants for hectar
Vineyard age:	12/15 years
Yield:	100 q/ha
Harvest date:	end August
Vinification:	grape is macerated for about 12/18 hours, then start the soft pressure. The most after 1 day fermented at a controlled temperature of 18°C. After many decanting and filtration and after add selected yeast the wine starts with 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:	intense rosè
Smell:	intense e persistent, with note of little red fruit
Taste:	smoothness and harmonic

Analytical parameters*:

Alcohol:	12,50% vol.
Sugar:	10 g/l
Total acidity:	6,20 g/l
PH:	3,25
Atm:	1,5 - 1,8 bar
Contains sulphites	

* some data may vary according to vintage

