



# BISIO DEVIS

## VINI BIO

### Barbera - No addition of sulfites Provincia di Pavia IGT

Grape:	Barbera 100%
Location:	district of Montalto Pavese in the lower hills of the Oltrepò Pavese area, about 300 meters above sea level
Soil:	on the average, clay
Breeding system:	classic Guyot
Planting density:	4.000 plants for hectare
Vineyard age:	10 years
Yield:	120 q/ha
Harvest date:	middle of September
Vinification:	traditional red with no addition of sulphur dioxide choosing the best hand-picked grapes. Fermentation is activated through selected yeasts, which are low producers of sulphur dioxide at a temperature of 25° C for about 10 days. Later, the wine is filtered and aged in stainless steel tanks at a controlled temperature until it is bottled.

#### Organoleptic features:

Color:	ruby red full of brick-red hues
Smell:	fresh and persistent, with a hint of red fruit
Taste:	earthy and full-bodied

#### Analytical parameters\*:

Alcohol:	12,00% vol.
Sugar:	7 g/l
Total acidity:	6,30 g/l
PH:	3,30

\* some data may vary according to vintage

