



# BISIO DEVIS

## VINI BIO

### Bonarda dell'Oltrepò Pavese D.O.C. frizzante

Grape:	Croatina 100%
Location:	Borgoratto Mormorolo, in the first line of Oltrepò Pavese hilla on about 300 meters a.s.l.
Soil:	clay
Breeding system:	classic Guyot
Planting density:	3.500 plants for hectar
Vineyard age:	20 years
Yield:	90 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:	smoothy and pleasanty tannic

#### Analytical parameters\*:

Alcohol:	12,50% vol.
Sugar:	13 g/l
Total acidity:	5,90 g/l
PH:	3,0
Atm:	1,5 - 1,8 bar
Contains sulphites	

\* some data may vary according to vintage

Azienda Agricola BISIO DEVIS  
Frazione Molino Cella, 3 Montalto Pavese (PV)  
Tel. e Fax 0383.870177  
www.bisiodevis.com - info@bisiodevis.com

