



BISIO DEVIS

VINI BIO

Cardinal Red Wine

Grape:	Croatina 100%
Location:	Montalto Pavese, in the first line of Oltrepò' Pavese hills on about 300 meters a.s.l.
Soil:	clay - silty
Breeding system:	classic Guyot
Planting density:	4.000 plants for hectar
Vineyard age:	15 years
Yield:	75 q/ha
Harvest date:	end of September and first days of October
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 manolatic fermentation, wine mature in barriques from France with a medium toasting for 11 months. At the end of this period the wine is ready to put in the bottle.

Organoleptic features:

Color:	deep red with purple notes
Smell:	intense e persistent, with note of red fruits, species and vanilla
Taste:	full bodies, soft with good acidity

Analytical parameters*:

Alcohol:	13,50% vol.
Sugar:	6 g/l
Total acidity:	6,10 g/l
PH:	3,35
Contains sulphites	

* some data may vary according to vintage

