



# BISIO DEVIS

## VINI BIO

### Moscato Demi Sec

Grape:	Moscato Bianco 100%
Location:	Montalto Pavese, in the first line of Oltre PO' Pavese hills on about 250 meters a.s.l.
Soil:	clay – limestone
Breeding system:	classic Guyot
Planting density:	4.000 plants for hectar
Vineyards age:	15/18 years
Yield:	70 ql/ha
Harvest date:	middle – end of August
Vinification:	the classic white vinification starts with soft pressure of grapes and then most is separated from the skin. After one day start the fermentation at a controlled temperature of 18°C in steel tank. Wine is decanted in bottle with “liquer de tirage” composted with most, sugar and yeast. Closed with crown cap and storage in the cellar for second fermentation in the bottle for about 9 months. In Degorget fase the bottle is opened and the residual of yeast eliminated, added the “liquer d’expedition. The bottle is closed with mushroom and ready to be sold..

#### Organoleptic features:

Color:	pale straw yellow
Smell:	elegant bouquet with note of flower and rape fruits
Taste:	soft, full bodies and structured

#### Analytical parameters\*:

Alcohol:	13,50% vol.
Sugar:	7 g/l
Total acidity:	6,30 g/l
PH:	3,35
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](http://www.bisiodevis.com) - [info@bisiodevis.com](mailto:info@bisiodevis.com)

