



# BISIO DEVIS

## VINI BIO

### Pinot Nero - vinificato in bianco 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:	totally clay
Breeding system:	classic Guyot
Planting density:	3.500 plants for hectar
Vineyard age:	15/18 years
Yield:	100 q/ha
Harvest date:	end of August
Vinification:	the classic white vinification starts with destemmed and immediate separation of the skin from the must. After one day start the fermentation at a controlled temperature of 18°C. After many decanting and filtration and after add selected yeast the wine starts with second natural 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:	pale yellow, clear and bright
Smell:	intense e persistent, with flower notes and fresh fruit
Taste:	soft and harmonic with a good sapidity

#### Analytical parameters\*:

Alcohol:	12,50% vol.
Sugar:	10 g/l
Total acidity:	6,20 g/l
PH:	3,30
Atm:	1,5 - 1,8 bar
Contains sulphites	

\* some data may vary according to vintage

