

corvée

Bisù

Sauvignon



MUNICIPALITY
Faver, Altavalle

ALTITUDE
602 m slm

LATITUDE
46° 10' 42" N

LONGITUDE
11° 14' 31" E

Bisù

Sauvignon

CORVÉE | TRENINO D.O.C.

BISÙ | VINEYARD

Bisù is a Sauvignon Blanc with singular characters. The vineyard is located in the municipality of Altavalle, at an altitude of 602 m asl where enjoys a warm and dry microclimate that is particularly favourable to the cultivation of Sauvignon Blanc.

The soil, of volcanic origin, is particularly dry, draining and rich in minerals which favor the "smoky" component of the wine.

BISÙ | WINE

The pedogenetic variability of the soils in this part of the high valley gives Sauvignon Bisù the right combination of aromatic richness and taste persistence. The wine has a delicate bouquet of elderflower, lychee, mango and exotic fruit in general. Drinkable, fresh, almost thirst-quenching, it has the forthright and decisive personality typical of the mountains.

BISÙ | VINIFICATION

Manual harvesting in the second ten days of September, soft pressing in an inert atmosphere, static decantation of the must, fermentation at a controlled temperature in stainless steel tanks, lees aging for about 8 months in French oak second and third passage "tonnaux", bottle-ageing for about 6 months before selling.

Bisù, the Sauvignon with singular characters

VINEYARD NAME

Bisù

EXPOSURE

South, South-East

SURFACE AREA

0.3589 hectares

YEAR OF PLANTING

1994

VARIETY

Sauvignon Blanc

ROOTSTOCK

Kober 5 BB

CLONES

Entav 108, Entav 242

PLANTING DISTANCES

2.50 x 0.70 m

TRAINING SYSTEM

Guyot and Trentino pergola

PLANTING DENSITY

5,500 vines/hectare

PRODUCER

Michele and Mauro Nardin