



BIANCAVIGNA

Conegliano Valdobbiadene D.O.C.G. Brut
BIOLOGICO
Prosecco Superiore Millesimato
100% Glera

Area of production: organic farmed vineyards in the hills between Conegliano and Valdobbiadene at an altitude of 150/400 mt (492/1312 ft) a.s.l.

Soil: clayey, sub-alkaline and rocky-clay

Harvest: grapes are hand-picked in September

Vinification: soft pressing of grapes, static decantation and fermentation at controlled temperature

Maturation: in stainless steel tanks at temperature controlled, in contact with fine lees

Prise de mousse (sparkling process): the second fermentation takes place in stainless steel tanks (cuvée close) at temperature controlled with selected yeasts and lasts 70 days. Tartaric stabilization at low temperature

Bottling: isobaric after sterile filtration

Bottle refinement: roughly 2 months

Colour: straw yellow with greenish hues; very fine and persistent perlage

Aromas: very fine and elegant with floral and fruity notes that remind of white flowers, apple, white fruit and slightly citrus

Taste: on the palate is creamy with a good persistency and balance

Service temperature: we recommend to serve at 6-8 °C (43/47 °F) in "tulip"-shaped crystal glasses to fully appreciate its aromas and fine perlage

Acidity: 6.5 g/l

Ph: 3.10

Residual sugars: 10 g/l

Bottle size: 0.75 lt

Alcohol: 11.5% by vol