



## BIANCAVIGNA

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

- Area of production:** estate-owned vineyards in the hills between Conegliano and Valdobbiadene at an altitude of 150/200 mt (492/656 ft) a.s.l.
- Soil:** clayey, limestone, sub-alkaline
- 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 typical and elegant with distinctive fruity notes that remind of apple and white fruit
- Taste:** on the palate is creamy, with a vivacious and fruity aftertaste. Delicate mineral taste on the finish and good persistency
- 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:** 7.0 g/l  
**Ph:** 3.10  
**Residual sugars:** 8 g/l  
**Bottle size:** 0.75 lt - magnum of 1.5 lt  
**Alcohol:** 11.5% by vol