



## BIANCAVIGNA

Conegliano Valdobbiadene D.O.C.G. Extradry  
Prosecco Superiore Millesimato  
90% Glera, 10% Pinot Bianco

**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 75 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:** lovely and pleasant alternation of floral and fruity notes that reminds of golden apple and pear

**Taste:** great balance between the softness of the residual sugars and the fresh, vibrant acidity. Pleasant and persistent aftertaste

**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:** 6.8 g/l

**Ph:** 3.15

**Residual sugars:** 17 g/l

**Bottle size:** 0.75 lt - magnum of 1.5 lt

**Alcohol:** 11.5% by vol