



BIANCAVIGNA

Conegliano Valdobbiadene D.O.C.G. Dosaggio Zero
Rive di Soligo
Prosecco Superiore Millesimato
98% Glera, 1% Verdisio, 1% Perera

Area of production: estate-owned vineyards located in San Gallo (near Soligo) at an altitude of 380 mt (1246 ft) a.s.l. and 70% slope

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 100 days. Tartaric stabilization at low temperature

Bottling: isobaric after sterile filtration

Bottle refinement: roughly 3 months

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

Aromas: very typical and elegant with distinctive notes of pear, apple and white fruit tied to a delicate floral note

Taste: on the palate is creamy with a great persistency and pronounced minerality. Very fine and elegant

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: 3.10

Residual sugars: 2 g/l

Bottle size: 0.75 lt - magnum of 1.5 lt

Alcohol: 11.5% by vol