



BIANCAVIGNA

Cult
Vino Frizzante Bianco - IGT Veneto

Area of production: province of Treviso

Harvest: end of August and September, by hand

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 last 30 days. tartaric stabilization at low temperature

Bottling: isobaric after sterile filtration

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

Aromas: fruity with notes of apple and white fruits

Taste: pleasantly aromatic and balanced

Service temperature: we recommend to serve at 6-8 °C (43/47 °F)

Acidity: 5.80 g/l

Ph: 3.20

Residual sugars: 13 g/l

Bottle size: 0.75 lt

Alcohol: 11.5% by vol.