



BIANCAVIGNA

Cult

Vino Frizzante Bianco - IGT Veneto  
Glera and other local white varietals

**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.