



BIANCAVIGNA

Cuvée 1903 Spumante Italiano
Sparkling wine Glera and Garganega

Area of production: Veneto region

Soil: chalky

Harvest: end of August and September

Vinification: soft pressing of the 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 a minimum of 30 days. Tartaric stabilization at low temperature

Bottling: isobaric after sterile filtration

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

Aromas: fruity with distinctive notes of apple and white fruits

Taste: creamy with a pleasant fruity 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: 6.6 g/l

Ph: 3.15

Residual sugars: 15 g/l

Bottle size: 0.75 lt

Alcohol: 11.5% by vol