



BIANCAVIGNA

Cuvée 1931 Spumante Rosa
Sparkling Rosé wine, Glera and Pinot Noir

Area of production: regions of Veneto and Alto Adige

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 for at least 40 days. Tartaric stabilization at low temperature

Bottling: risobaric after sterile filtration

Colour: pale salmon pink; very fine and persistent perlage

Aromas: floral and fruity with distinctive notes of red-berry fruits

Taste: creamy with a pleasant fruity aftertaste
6,8 g/l

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: 6.5 g/l
Residual sugars: 3.10 g/l
Bottle size: 0.75 lt
Alcohol: 11.5% by vol