



BIANCAVIGNA

Prosecco D.O.C. Extradry
Spumante Extradry, 100% Glera

Area of production: hillside vineyards between Conegliano and Farra di Soligo, on the border of the Conegliano Valdobbiadene D.O.C.G. appellation, at an altitude of 50/150 mt (164/492) a.s.l.

Soil: limestone, clayey

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 60 days. Tartaric stabilization at low temperature

Bottling: isobaric after sterile filtration

Bottle refinement: roughly 1 month

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

Aromas: on the nose is delicate and elegant with notes of white fruit and citrus

Taste: nice balance between the freshness and the residual sugars. Good 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: 6.8 g/l

Ph: 3.15

Residual sugars: 14 g/l

Bottle size: 0.75 lt - magnum of 1.5 lt

Alcohol: 11.5% by vol