



BIANCAVIGNA

Prosecco D.O.C. Frizzante
Frizzante Tappo Spago, 100% Glera

Area of production: vineyards within the designated area of Prosecco D.O.C. Treviso

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 40 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: very typical with hints of golden apple and white fruit

Taste: nicely aromatic, vivacious and with good balance

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 g/l

Ph: 3.18

Residual sugars: 12 g/l

Bottle size: 0.75 lt, sealed with the traditional hand-made closure "a spago"

Alcohol: 11.5% by vol