



## BIANCAVIGNA

Prosecco D.O.C. Brut  
Spumante Brut, 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:** very fine and elegant with hints of citrus and apple

**Taste:** well balanced, fresh, vivacious and with good persistency

**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:** 7 g/l

**Ph:** 3.10

**Residual sugars:** 10 g/l

**Bottle size:** 0.375 lt, 0.75 lt - magnum of 1.5 lt

**Alcohol:** 11.5% by vol