



BIANCAVIGNA

Conegliano Valdobbiadene D.O.C.G.
Brut Nature "Rive di Ogliano"
Prosecco Superiore Millesimato, 100% Glera

Area of production: estate-owned vineyards located in Ogliano

Soil: layey, sub-alkaline and rocky-clay

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 last approximately 120 days Tartaric stabilization at low temperature

Bottling: isobaric after sterile filtration

Bottle refinement: roughly 3 months

Colour: brilliant pale straw yellow with greenish hues. Very fine and persistent perlage

Aromas: multi-layered and complex that reminds of green apple, pear, stone fruits enriched by delicate floral notes

Taste: very creamy and elegant perlage. Ample, vibrant and persistent aftertaste

Service temperature: serve at 6-8 °C (43/47 °F) in tulip-shaped crystal glasses to fully appreciate its bouquet and fine perlage

Residual sugars: 2.5 g/l

Bottle size: 0.75 lt

Alcohol: 11.5% by vol