



## 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 150 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