

# BIANCAVIGNA

Prosecco D.O.C. Brut  
Spumante Brut



**Grapes:**

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:**

clayey, limestone

**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 indigenous 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:** 9 g/l

**Alcohol:** 11.5% by vol.



0,375 x 12   0,75 x 6   1,50 x 3



SISTEMA DI QUALITÀ NAZIONALE  
PRODUZIONE INTEGRATA



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