

BIANCAVIGNA

AMPHORA Brut Nature Millesimato



Grapes:

100% Glera

Area of production:

hillside vineyards within the Conegliano municipality

Soil:

clayey, limestone and rocky-clay

Harvest:

grapes are hand-picked in September

Vinification:

in contact with the grape skins for 4 months

Aging:

Terracotta amphora for 4 months

Prise de mousse (sparkling process):

bottle for 24 months

Bottling:

isobaric after sterile filtration

Colour:

straw yellow with greenish hues; very fine and persistent perlage

Aromas:

lovely and pleasant alternation of floral and fruity notes that reminds of golden apple and pear

Taste:

great balance between the softness of the residual sugars and the fresh, vibrant acidity. Pleasant and persistent aftertaste

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: 6.8 g/l

Ph: 3,15

Residual sugars: 1 g/l

Alcohol: 11.5% by vol.



0,75
x 6



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

