

BIANCAVIGNA

Prosecco D.O.C. Frizzante
Frizzante Tappo Spago
(traditional hand-made closure "a spago")



Grapes:

100% Glera

Area of production:

vineyards within the designated area of Prosecco D.O.C. Treviso

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 40 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 typical with hints of golden apple and white fruit

Taste:

nicely aromatic, vivacious and with good balance

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 g/l

Ph: 3,18

Residual sugars: 12 g/l

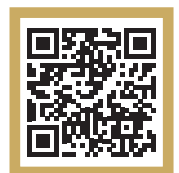
Alcohol: 11,5% by vol.



0,375
x 12



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA



BIANCAVIGNA S.S. Agricola Via Montenero 8 - 31015 - Conegliano (TV) - Italy

Tel. 0039.0438.788403 Fax 0039.0438.789721 info@biancavigna.it www.biancavigna.it  