

BIANCAVIGNA

Conegliano Valdobbiadene D.O.C.G. Brut
Prosecco Superiore Millesimato



Grapes:

100% Glera

Area of production:

estate-owned vineyards in the hills between Conegliano and Valdobbiadene at an altitude of 150/200 mt (492/656 ft) a.s.l.

Soil:

clayey, limestone, sub-alkaline

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 90 days. Tartaric stabilization at low temperature

Bottling:

isobaric after sterile filtration

Bottle refinement:

roughly 2 months

Colour:

straw yellow with greenish hues; very fine and persistent perlage

Aromas:

very typical and elegant with distinctive fruity notes that remind of apple and white fruit

Taste:

on the palate is creamy, with a vivacious and fruity aftertaste. Delicate mineral taste on the finish and 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: 7.0 g/l

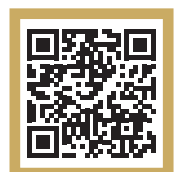
Ph: 3,10

Residual sugars: 7 g/l

Alcohol: 11.5% by vol.



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA



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