

BIANCAVIGNA

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



Grapes:

90% Glera, 10% Chardonnay

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:

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: 16 g/l

Alcohol: 11.5% by vol.



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  