

BIANCAVIGNA

Rive di Soligo
Conegliano Valdobbiadene D.O.C.G. Extra Brut
Prosecco Superiore Millesimato



Grapes:

98% Glera, 1% Verdisio, 1% Perera

Area of production:

estate-owned vineyards located in San Gallo (near Soligo) at an altitude of 380 mt (1246 ft) a.s.l. and 70% of slope

Soil:

clayey, sub-alkaline and rocky-clay

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 150 days. Tartaric stabilization at low temperature

Bottling:

isobaric after sterile filtration

Bottle refinement:

roughly 3 months

Colour:

straw yellow with greenish hues; very fine and persistent perlage

Aromas:

very typical and elegant with distinctive notes of pear, apple and white fruit tied to a delicate floral note

Taste:

on the palate is creamy with a great persistency and pronounced minerality. Very fine and elegant

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: 3,10

Residual sugars: 1,5 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  