

BIANCAVIGNA

CULT
Vino Frizzante Bianco
IGT Veneto



Grapes:

Glera and other local white varietals

Area of production:

province of Treviso

Harvest:

end of August and 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 selected yeasts and last 30 days. tartaric stabilization at low temperature

Bottling:

isobaric after sterile filtration

Colour:

straw yellow with greenish hues; very fine and persistent perlage

Aromas:

fruity with notes of apple and white fruits

Taste:

pleasantly aromatic and balanced

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: 5,8 g/l

Ph: 3,20

Residual sugars: 13 g/l

Alcohol: 11,5% by vol.



0,375
x 12



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA



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