

# BIANCAVIGNA

## Cuvée 1903 Spumante Italiano



**Grapes:**

Glera and Garganega

**Area of production:**

Veneto region

**Soil:**

chalky

**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 lasts a minimum of 30 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:**

fruity with distinctive notes of apple and white fruits

**Taste:**

creamy with a pleasant fruity 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:** 6.6 g/l

**Ph:** 3,15

**Residual sugars:** 15 g/l

**Alcohol:** 11.5% by vol.



0,375  
x 12



SISTEMA DI QUALITÀ NAZIONALE  
PRODUZIONE INTEGRATA

