

# BIANCAVIGNA



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

**Grapes:**

100% Glera

**Area of production:**

estate-owned vineyards located in Ogliano

**Soil:**

clayey, limestone 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:**

brilliant pale straw yellow with greenish hues. Very fine and persistent perlage

**Aromas:**

multi-layered and complex that reminds of green apple, pear, stone fruits enriched by delicate floral notes

**Taste:**

very creamy and elegant perlage. Ample, vibrant 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:** 6,5 g/l

**Ph:** 3,10

**Residual sugars:** 1,5 g/l

**Alcohol:** 11,5% by vol.



0,75  
x 6



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](http://www.biancavigna.it)  