



BIANCA  
VIGNA

## SPUMANTE ROSA BRUT NV

<b>Grape variety:</b>	95% Glera (Prosecco varietal) and 5% Pinot Noir
<b>Alcohol content:</b>	11.5% by volume
<b>Production:</b>	2,000 cs
<b>Average yield per ha:</b>	0.5 ton/acre
<b>Vineyard:</b>	Soglio, Veneto
<b>Soil composition:</b>	Clay
<b>Time of harvest:</b>	Hand harvesting in mid-September
<b>Cellar:</b>	San Pietro di Feletto
<b>Fermentation:</b>	Similar to Prosecco production with a secondary fermentation for 45 days in stainless steel tank by adding yeast and sugar
<b>Aging:</b>	In stainless steel tanks on lees
<b>Color:</b>	Pale salmon pink
<b>Acidity:</b>	6.8 g/l
<b>Residual Sugar:</b>	10 g/l
<b>pH level:</b>	3.3

### TASTING NOTES:

Elegant and expressive, this Rosé presents a mesmerizing stream of steady bubbles all immersed in a lovely salmon pink color. It has fresh aromas of red fruit, good acidity and a velvety smooth finish.

It makes a perfect companion to seafood entries, spicy nuts and salty meats such as prosciutto, white meats and sushi.

