

BIANCA VIGNA NV PROSECCO BRUT



Technical Notes

Grape variety:	100% Glera (Prosecco)
Alcohol content:	11% by volume
Production:	8,333 cases
Average yield x Acre:	25Hl/Acre
First vintage:	2007
Vineyard:	Monticella and San Pietro di Feletto (Conegliano/Valdobbiadene)
Soil type:	Chalky
Vine age:	11 years (Monticella), 25 years (San Pietro di Feletto)
Altitude:	300-490 feet above sea level
Time of harvest:	Mid-September
Cellar location:	San Pietro di Feletto
Fermentation:	Secondary fermentation in stainless steel tanks (cuvée close) at controlled temperature, with selected yeasts for a minimum of 60 days, followed by tartaric stabilization at low temperature
Aging:	Stainless steel vats
Bottling:	Isobaric bottling after sterile filtration
Release:	December

Awards

2014: Gambero Rosso 3 glasses

Tasting Notes

Color: Brilliant straw yellow with green reflections, fine perlage

Bouquet: Remarkably fruity with notes of green apple and white stone fruits

Palate: Crisp green apple and pear fruit, pleasantly full and creamy

Pairing: Perfect complement to a wide range of appetizers and starters such as bruschetta, salt and pepper calamari, asparagus frittata, prosciutto and melon or fig, as well as most seafood dishes, or for dessert with a fruit and cheese platter.