



BIANCAVIGNA CONEGLIANO VALDOBBIADENE D.O.C.G. PROSECCO SUPERIORE MILLESIMATO



Made from 100% Glera, the white Prosecco varietal, grown on the Estate's hillside vineyards between Conegliano and Valdobbiadene. This is a fragrant and elegant wine, offering enticing floral and ripe pear perfumes accompanied by a dry, savory palate with fresh acidity and notes of green apple, white peach and tangerine. It's silky mousse and creamy palate finishes with a hint of salinity and bitter almond.

Grape variety:	100% Glera
Alcohol content:	11.5% by vol.
Production:	5,000 cs
Average yield per ha:	50 hl/ha
First vintage:	2007
Vineyard:	estate owned vineyards in the hills between Conegliano and Valdobbiadene
Soil type:	clay, limestone, sub-alkaline
Vine age:	25 years
Altitude:	200 meters above sea level (656 ft)
Time of harvest:	manual harvest in mid-September
Cellar location:	San Pietro di Feletto
Fermentation:	Secondary fermentation with selected yeasts, in temperature controlled stainless steel tanks (cuvée close) for a minimum of 90 days followed by tartaric stabilization at low temperature in stainless steel tanks on lees
Aging:	Stainless steel vats
Bottling:	Isobaric bottling after sterile filtration
Release:	December
Acidity:	7.0 g/l
Residual sugar:	8 g/l
PH:	3.10

