



BIANCAVIGNA CONEGLIANO VALDOBBIADENE D.O.C.G. PROSECCO SUPERIORE MILLESIMATO RIVE DI SOLIGO

“Rive” in the local dialect refers to the steep slopes of the Conegliano/Valdobbiadene hills. In fact, BiancaVigna’s Rive di Soligo vineyard is positioned 380 meters (1247 feet) a.s.l. with a 70% slope, making vineyard work particularly laborious. The result, however, is a remarkable “Cru” Prosecco with a bright straw-green color and an inviting nose where minerals and mint are complemented by green apple and white peach. The palate is rich and creamy, with notes of peach and apricot and multilayered, refined floral notes. This is a very fine and elegant wine.



Grape variety:	100% Glera
Alcohol content:	11.5% by vol.
Production:	4,000 cs
Average yield per ha:	50 hl/ha
First vintage:	2011
Vineyard:	estate owned vineyards in San Gallo near Soligo
Soil type:	clayly, sub-alkaline, rocky
Vine age:	25 years
Altitude:	380 meters above sea level (1246 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:	6.8 g/l
Residual sugar:	2 g/l
PH:	3.10

