



BIANCAVIGNA SPUMANTE ROSA NV CUVEÈ 1931



This salmon pink sparkler is an intriguing blend of the typical Prosecco variety Glera and Pinot Nero. A very fine and persistent perlage opens to ethereal perfumes of spring flowers, orchard fruit and distinctive notes of red berries, enhanced by a delicate hint of aromatic herbs. The fresh and silky palate reveals rich fruit (white peach, cherry) to conclude in a refined finish with bright acidity.

Grape variety:	95% Glera (Prosecco varietal) and 5% Pinot Noir
Alcohol content:	11.5% by vol.
Production:	2,000 cs
Average yield per ha:	60 hl/ha
Vineyard:	Soglio, Veneto
Soil type:	Clay
Time of harvest:	Hand harvest in Mid-September
Cellar location:	San Pietro di Feletto
Fermentation:	Similar to Prosecco production – secondary fermentation for 45 days in stainless steel tanks, with the addition of yeast and sugar
Aging:	In stainless steel tanks on lees
Color:	Pale salmon pink
Acidity:	6.8 g/l
Residual sugar:	10 g/l
PH level:	3.3

