



Bianca Vigna

Prosecco DOCG Brut 2010, dry and creamy, with notes of stone fruit...

Denomination:

Vintage:
Grape variety:
Alcohol content:
Received awards:
Average production:
Average yield per ha:
First vintage:

2010
100% Glera
11.50 %
None available at this time
15,000 bottles
9,500 bottles
2009

Vineyard:

Name/location:

Type of soil:
Average age of vines:
Average altitude:
Vineyard size:
Special characteristics:

Predominantly from the vineyard Monticella in Conegliano and some from San Pietro di Feletto chalky and sub-alkali
5 (Monticella)-25 years (San Pietro di Feletto)
from 90 to 150 meters on the sea level
2 hectares in Monticella and 5,5 in San Pietro di Feletto
Derived from hilltop vineyards in Monticella (NE) and San Pietro (S)

Wine making process:

Time of harvest:
Cellar:
Fermentation:

Mid-September
San Pietro di Feletto
Secondary fermentation in stainless tank (cuvee close) at controlled temperature, with selected yeasts for a minimum of 90 days. Followed by tartaric stabilization at a low temperature
Stainless steel vats
Isobaric bottling, after sterile filtration
May 1st 2011

Aging:
Bottling:
Release:

Wine description:

Color:

Bouquet:
Taste:

brilliant straw-yellow with green reflections, fine and persistent perlage
fruity with notable scents of apple and white stone fruit
creamy, with a pleasantly fruity aftertaste

Evolution:
Available bottle sizes:
Pairings:

3 years max, ideal at 1 year old
750ml
Perfect as an aperitif or with raw fish dishes

Further Information:

Cultivation system:
Total acidity:
Sugar Content:
pH level:
Recommended serving temperature:
Recommended type of glass:

Sustainably farmed with 350 working hours/ha annually
7 %
9.9
3.15

9 ° Celsius

Bordeaux glass