



Bianca Vigna

Prosecco DOC Brut NV, dry & creamy, apple & white stone fruit notes...

Denomination:

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

2010
100% Glera (Prosecco)
11 % by vol.
None available at this time
100,000 bottles
10,000
2007

Vineyard:

Name/location:

Predominantly from the vineyard Monticella in Coneglia and some from San Pietro di Feletto
chalky and sub-alkali

Type of soil:

Average age of vines:

5 (Monticella)-25 years (San Pietro di Feletto)

Average altitude:

90-150 meters

Vineyard size:

2 hectares in Monticella and 5.5 in San Pietro di Feletto

Special characteristics:

This wine comes from the same hilltop vineyards as the Conegliano Valdobbiadene D.O.C.G.

Wine making process:

Time of harvest:

Mid-September

Cellar:

San Pietro di Feletto

Fermentation:

Secondary fermentation in stainless tank (cuvee close) at controlled temperature, with selected yeasts for a minimum of 60 days. Followed by tartaric stabilization at a low temperature

Aging:

Stainless steel vats

Bottling:

Isobaric bottling, after sterile filtration

Release:

January 2011

Wine description:

Color:

brilliant straw-yellow with green reflections, fine and persistent perlage

Bouquet:

fruity with notable scents of apple and white stone fruit

Taste:

creamy, with a pleasantly fruity aftertaste

Evolution:

1-2 years max, ideal at 6-9 months old

Available bottle sizes:

750ml

Pairings:

Perfect as an aperitif because it is refined brut style; elegant and dry at the same time.

Further Information:

Cultivation system:

Sustainably farmed with 350 working hours/ha annually

Total acidity:

6,8 %

Sugar Content:

14

pH level:

3.2

Recommended

serving temperature:

8° Celsius

Recommended

type of glass:

Bordeaux Glass