

BiancaVigna

Prosecco DOC Brut



Location: Hillside vineyards between Conegliano and Farra di Soligo, right on the border of the Conegliano Valdobbiadene DOCG appellation.

Vinification: Soft pressing of grapes, static decantation and fermentation at controlled temperatures.

Maturation: in temperature-controlled stainless steel tanks, in contact with the lees.

Prise de mousse (sparkling process): the second fermentation takes place in stainless steel tanks (cuvée close) at controlled temperatures with indigenous selected yeasts and lasts 60 days. Tartaric stabilization at low temperature. Bottle refinement for one month before release.

Grape varieties : Glera

Altitude : 50m - 150m ASL

Soil : Limestone, clayey

Alcohol : 11.5%

Residual Sugar : 9 g/l

Tasting notes :

Aromas of citrus and apple on the nose. Well-balanced, fresh and vibrant with an elegant, fine bubble! Perfect as an aperitif or with shellfish and spicy foods.

Press Notes

Vinepair

2024

90 points



Sustainable

