

BiancaVigna

*Spumante Rosa Prosecco DOC Rosé*



Location: Veneto

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 two months before release.

Grape varieties : Glera and Pinot Noir

Soil : Clayey, limestone, sub-alkaline

Alcohol : 11.5%

Residual Sugar : 9 g/l

Tasting notes :

Notes of golden apple and pear on the nose. A perfect balance between acidity and ripe fruit flavors on the palate. Delicious with spicy foods and as an aperitif.

Press Notes

AG Vinous

2021

90 points

Wine Enthusiast

2022

91 points



Sustainable

