

BiancaVigna

Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. Brut



Location: Estate-owned vineyards in the hills between Conegliano and Valdobbiadene

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 90 days. Tartaric stabilization at low temperature. Bottle refinement for two months before release.

Grape varieties : Glera

Altitude : 150m - 200m ASL

Soil : Clayey, limestone, sub-alkaline

Alcohol : 11.5%

Residual Sugar : 7 g/l

Tasting notes :

Apple and white fruit one the nose. Creamy perlage with a vibrant intensity on the palate. Excellent minerality and depth.

Press Notes

The Washington Post

2022



AG Vinous

2022

92 points

Wine Enthusiast

2022

90 points



Sustainable

