

BiancaVigna

"Rive di Ogliano" Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. Extra Brut



Location: Estate-owned vineyards located in Ogliano. Named after the "Riva di Ogliano", the steep hill where the grapes used to make this wine grow.

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 150 days. Tartaric stabilization at low temperature. Bottle refinement for three months before release.

Grape varieties : 100% Glera

Altitude : 150m - 180m ASL

Soil : Clayey, limestone and rocky-clay

Alcohol : 11.5%

Residual Sugar : 1.5 g/l

Tasting notes :

Multi-layered and complex with hints of green apple, pear and stone fruits enhanced by delicate floral notes. Creamy, full and vibrant with a long, persistent finish.



Sustainable

Press Notes

Decanter

2021 92 points

James Suckling

2022 91 points

2021 90 points

AG Vinous

2022 93 points

2021 91 points

Wine Enthusiast

2022 91 points

Gambero Rosso

2022, 2021

