

BiancaVigna

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



Location: Estate-owned vineyards located in San Gallo (near Soligo) at an altitude of 380m ASL and with a 70% slope. Named after the "Riva di Soligo", located on the steep hill of San Gallo where the grapes used to make this wine grow. This is the historic vineyard of the Moschetta family.

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 : 98% Glera, 1% Verdisio, 1% Perera

Altitude : 380m ASL

Soil : Clayey, sub-alkaline and rocky-clay

Alcohol : 11.5%

Residual Sugar : 1.5 g/l

Tasting notes :

Notes of pear, apple and white fruit with a delicate floral note. Creamy with a fine perlage and pronounced minerality. Very fine and elegant.

Press Notes

James Suckling

2021

90 points

AG Vinous

2022

91 points

2021

93 points

Wine Enthusiast

2022

93 points



Sustainable

