

# BIANCAVIGNA

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



**Grapes:**

100% Glera

**Area of production:**

hillside vineyards within the Conegliano municipality

**Soil:**

clayey, limestone and rocky-clay

**Harvest:**

grapes are hand-picked in September

**Vinification:**

soft pressing of grapes, static decantation and fermentation at controlled temperature

**Maturation:**

in stainless steel tanks at temperature controlled, in contact with fine lees

**Bottling and prise de mousse (sparkling process):**

the still base wine is bottled in the spring in the year after the harvest and the second fermentation takes place in the bottle, in the wine cellar far from light sources at a temperature of 15-16°C (59-61°F), for 3 months before release.

**Colour:**

brilliant pale straw yellow with greenish hues. Very fine and persistent perlage

**Aromas:**

very pleasant notes of white peach and pear enriched by a distinctive aroma of bread crust

**Taste:**

the palate recalls the same fruitiness and secondary flavours of the nose, with a very good persistence. Pleasantly dry

**Service temperature:**

we recommend to serve at 6-8 °C (43/47 °F) in "tulip"-shaped crystal glasses to fully appreciate its aromas and fine perlage

**Acidity:** 5.7 g/l

**Ph:** 3,10

**Residual sugars:** 1 g/l

**Alcohol:** 11.5% by vol.



0,75  
x 6



Sui Lieviti, traditionally called "vin col fondo" by locals, is direct expression of the wine of tradition produced in the hills of Conegliano, Valdobbiadene and nearby hamlets since remote times. The sparkling process takes place in the bottle, like the champagne method, but without disgorgement leaving the wine in contact with its fermentative yeasts that lay down at the bottom and give unique flavours and character.

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