

# BIANCHI

*extra  
Brut  
Blanc de  
Blanc*



## Extra Brut Blanc de Blanc

### DATOS ANALÍTICOS / ANALYTICAL DATA:

Añada / <i>Vintage</i> :	2014
Varietal / <i>Variety</i> :	Moscato Bianco 100%
Alcohol / <i>Alcohol</i> :	11,60 %V/V
Azúcar Residual / <i>Residual Sugar</i> :	9,90 g/l
Acidez / <i>Acidity</i> :	5,50 g/l
PH / <i>PH</i> :	3,04
Coccha / <i>Harvest</i> :	Manual harvest in cases.

Tiempo en botella / <i>Time in Bottle</i> :	3 months
---	----------

Producción por hectárea / <i>Production Per Hectare</i> :	7.000 kg/ha.
Producción total / <i>Total Production</i> :	7.874 bottles (750ml)

### VIÑEDOS / VINEYARDS:

Las Paredes – San Rafael. Moscato Bianco vines from the Cooperative Nursery of Rauscedo in the region of the Friuli Venezia Giulia in the province of Pordenone, Italy, implanted in our own estate Finca Las Paredes.

### PROCESO DE FERMENTACIÓN / FERMENTATION PROCESS:

During the year 2012 the first production of this sparkling wine was made using the ancestral method, a variety of the traditional French method of second fermentation in bottle.

Fermentation was made at controlled temperatures ranging from 15 to 18°C in stainless-steel vats and when the temperature reached 1.5 degrees Baumé (25 gr/l sugar) it was gradually cooled so as to slow down fermentation until it stopped and the cuvee started to stabilize under the effects of cold temperature. Once the wine was stable, the bases were transported to the specialized sparkling production facilities of Casa Bianchi in San Rafael, Mendoza, to start the second fermentation or “prise de mousse” in bottle, made with the same yeasts used in the initial step. These yeasts fermented the natural residual sugar of the remaining grapes.

The process was completed after six months with the removal of the yeast lees by manual disgorgement of each of the 7,874 bottles of this limited edition. For the selected final dosage, a special liqueur d’expédition was used. Such liqueur was prepared with the same must of the moscato bianco vine left unfermented until the time of disgorgement.

### NOTAS DE CATA / TASTING NOTES:

Translucent to slightly yellow color with net steely shades. A stream of tiny bubbles rising to a persistent crown of delicate pearly bubbles provide creaminess and finesse.

Its definite spring aromas of fresh fruit, orange blossom and green meadows are combined in extremely seductive sensations. Balanced in the mouth, it leaves a memory of citrus delicacies that are fused in a harmonious finish. A limited bottle edition to enjoy unique moments when time seems to come to a halt and remain hanging around, intertwined with the aromas of this delicate and fruity Bianco Moscato.

