

Biancavigna Spumante Rosa Prosecco DOC Rose

THE FACTS

COUNTRY: Italy

REGION: Veneto

APPELLATION: Prosecco

CEPAGE: 90% Glera, 10% Pinot Noir

WINEMAKING: Soft pressing of grapes, static decantation and fermentation at controlled temperatures. Matured in temperature-controlled stainless-steel tanks in contact with the lees. Secondary fermentation occurs using indigenous yeasts in temperature-controlled stainless-steel for 90 days.

ALCOHOL BY VOLUME: 11.5%

AGING: Aged for two months in bottle before release

ANNUAL PRODUCTION: 2500 cases

THE STORY

Key Highlights

- Founded in 2004 by siblings Enrico and Elena Moschetta—combining winemaking expertise with entrepreneurial vision
- Estate-owned vineyards across Conegliano-Valdobbiadene DOCG—delivering authentic, terroir-driven Prosecco from a UNESCO World Heritage site
- Certified sustainable and CasaClima Wine-certified farming—ensuring environmental responsibility and quality from vineyard to bottle

THE ADJECTIVES

OVERALL: Refreshing & Bright

AROMAS / FLAVORS: Notes of golden apple and pear on the nose.

MOUTHFEEL: Well balanced with ripe fruit flavors on the palate.

THE SELLING POINTS

The wine presents a refreshing and bright structure.

AWARDS: 91pts Wine Enthusiast

SUSTAINABILITY: Vegan, Sustainable In Practice

PAIRINGS: Delicious with spicy foods and as an aperitif.

