

# Biancavigna Conegliano Valdobbiadene Prosecco Supe

## THE FACTS

**COUNTRY:** Italy  
**REGION:** Veneto  
**APPELLATION:** Conegliano Valdobbiadene  
**CEPAGE:** 100% Glera  
**WINEMAKING:** Soft pressing of grapes, static decantation and fermentation at controlled temperatures. Matured in temperature-controlled stainless steel tanks, in contact with the lees. The second fermentation takes place in stainless steel tanks (cuvée close) at controlled temperatures with indigenous selected yeasts and lasts 90 days. Tartaric stabilization at low temperature. Bottle refinement for two months before release.  
**ALCOHOL BY VOLUME:** 11.5%  
**AGING:** Tank aged 90 days with bottle aging for 2 months.  
**ANNUAL PRODUCTION:** 12,000 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:** Fresh, savory, and structured  
**AROMAS / FLAVORS:** Sweet florals, nectarines, and incense  
**MOUTHFEEL:** Fresh with mineral tones and tart fruit flavors

## THE SELLING POINTS

Conegliano Valdobbiadene - precise & pure  
**SUSTAINABILITY:** Vegan, Sustainable In Practice

