

Biancavigna Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. Brut

THE FACTS

COUNTRY: Italy

REGION: Veneto

APPELLATION: Conegliano Valdobbiadene

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

BiancaVigna, founded in 2004 by siblings Enrico and Elena Moschetta, produces top-quality sparkling wines from family vineyards in the

Conegliano-Valdobbiadene D.O.C.G. region, now a

UNESCO World Heritage site. The winery's name and logo are inspired by the white Glera grape and local hillside vineyards. Enrico's winemaking expertise and Elena's business acumen, supported by her husband Luca Cuzzoli, drive the company. The 32-hectare estate spans three areas: Conegliano, San Pietro di Feletto, and Soligo. BiancaVigna's wines emphasize terroir expression and regional specificity. They're now available globally, featured in Michelin-starred restaurants, leading hotels, and select wine shops.

THE ADJECTIVES

OVERALL: Fresh, savory, and structured

AROMAS / FLAVORS: Sweet florals, nectarines, and incense

MOUTHFEEL: Fresh with mineral tones and tart fruit flavors

