

Biancavigna Prosecco DOC Brut



THE FACTS

COUNTRY: Italy

REGION: Veneto

APPELLATION: Prosecco

CEPAGE: 100% Glera

WINEMAKING: Soft pressing of grapes, static decantation and fermentation at controlled temperatures. Maturation: in temperature-controlled stainless steel tanks, in contact with the lees. Prise de mousse (sparkling process): the second fermentation takes place in stainless steel tanks (cuvée close) at controlled temperatures with indigenous selected yeasts and lasts 60 days. Tartaric stabilization at low temperature. Bottle refinement for one month before release.

ALCOHOL BY VOLUME: 11.5%

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: Well-balanced & fresh

AROMAS / FLAVORS: Citrus & apple

MOUTHFEEL: Elegant, fine bubbles

THE SELLING POINTS

SUSTAINABILITY: Certified Sustainable

PAIRINGS: Perfect as an aperitif or with shellfish and spicy foods