

**Biancavigna
Conegliano Valdobbiadene Prosecco Superiore Rive di Ogliano DOCG Brut**

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 150 days. Tartaric stabilization at low temperature. Bottle refinement for three months before release.

ALCOHOL BY VOLUME: 11.5%

AGING: 150 days of tank fermentation followed by 3 mos in bottle.

ANNUAL PRODUCTION: 1,700 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 DOCG 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 Cuzziol, 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: Multi-layered and complex

AROMAS / FLAVORS: Green apple, pear and stone fruits with hints of florals

MOUTHFEEL: Creamy, full and vibrant with a persistent finish.

THE SELLING POINTS

Consistent Tre Bicchieri winner

AWARDS: 92pts Vinous, 91pts James Suckling

SUSTAINABILITY: Vegan, Sustainable In Practice

