

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

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: 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

