CUZZIOLGRANDIVINI

BiancaVigna

Italy - Veneto - Conegliano (TV)



Ownership/Founders Cuzziol & Moschetta Families
Start of Activity 2004
Vitiviniculture National Quality System Integrated Production (S.Q.N.P.I.) / Certified Organic
Hectares 32
Bottles produced 600.000

AMPHORA CLASSIC METHOD

100% Glera

Production area: hillside vineyards located in the municipality of Conegliano
Terrain: argilloso, calcareo, con elevata quantità di scheletro
Harvest: manual
Vinification: in contact with the skins for 4 weeks, without the addition of sulphites
Refinement: This is followed by static decantation of the wine and immediately transfer to amphora for maturation. The amphora used is an earthenware vessel that allows the micro-oxygenation of the wine: therefore, it performs the same function as a wooden barrel but without the release of tannins, thus maintaining all the primary fruity and floral aromas typical of glera and indeed enhancing its characteristics. In amphora, the wine is aged for four months and then bottled with indigenous yeasts for the second fermentation in the bottle
Color: amber yellow, very fine and persistent perlage
Fragrance: fruity notes of ripe, baked apple with ethereal notes of dried fruit and bread crust
Flavor: dry on the palate, it has an elegant oxidative taste balanced by good acidity with a citrus, orange peel and candied fruit finish
Alcoholic Grade: 11.5% vol



Established in 2004 from the idea of Elena Moschetta of a high quality viticulture and winemaking. Involved in this project, her brother Enrico, oenologist, and the Cuzziol family. The estate has 32 hectares of vineyards, almost all of which are located on hillsides, allowing it to produce grapes of exceptional quality and potential. In the area of Treviso, between Conegliano, the city of Giovanni Battista Cima, and Pieve di Soligo, BiancaVigna cultivates its own vines and purchases some grapes: the purpose is to bring in the wines something of each terroir that reflect the site history. Tradition and innovation, is the motto of this young company, which became popular in the last few years thanks to its continuity to produce quality wines, which are very mineral with only a small quantity of added sugar. The new cellar in Ogliano, in the middle of the hills of Conegliano (recognised in 2019 as UNESCO World Heritage Site), is perfectly integrated with the landscape and is a result of sustainable architecture respecting territorial traditions. Since January 2016, this cellar is the new house of BiancaVigna and represents the starting point for next challenges.