

BiancaVigna

Italy - Veneto - Conegliano (TV)



BIANCAVIGNA

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

CONEGLIANO VALDOBBIADENE DOCG BRUT

Prosecco Superiore Millesimato, 100% Glera

Production area: estate vineyards in the hills between Conegliano and Valdobbiadene located at an altitude between 150 and 200 meters above sea level.

Terrain: argilloso, calcareo, subalcalino

Harvest: manual in September

Vinification: Soft pressing of grapes, static decantation and temperature-controlled fermentation

Refinement: In temperature-controlled stainless steel tanks, in contact with the noble lees, second fermentation in temperature-controlled autoclaves (cuvée close) with selected yeasts, lasting 90 days. Cold tartaric stabilisation, followed by a further two months in the bottle

Color: straw yellow with greenish reflections, very fine and persistent perlage

Fragrance: very distinctive and elegant with clear fruity notes of apple and white-fleshed fruit

Flavor: Creamy, with a pleasantly tart and fruity aftertaste that echoes the same aromas perceived on the nose. Delicate mineral note in the finish and good persistence

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.