

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

CUVÉE 1903 ITALIAN SPARKLING WINE

from Garganega and Glera grapes

Production area: Veneto region

Terrain: argilloso

Harvest: manual

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

Refinement: in stainless steel tanks, short stay on noble lees

Color: Salmon pink, fine and persistent perlage

Fragrance: characteristic, red fruit

Flavor: Dry, with pleasantly tart and fruity aftertaste

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 company own around 30 hectares of vineyards, all in the hills, meaning grapes of excellent quality and great 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 Ogliono, 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.