

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

PROSECCO DOC BRUT

100% Glera

Production area: vineyards on the slopes of the hills between Conegliano and Farra di Soligo, located on the borders of the Conegliano-Valdobbiadene appellation, situated at an altitude between 50 and 150 meters above sea level.

Terrain: argilloso, calcareo

Harvest: manual in September

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

Refinement: in temperature-controlled stainless steel tanks, temperature-controlled autoclave fermentation (cuvée close) with selected indigenous yeasts, lasting 60 days. Tartaric stabilisation at low temperature, followed by a further month in the bottle

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

Fragrance: very fine and elegant with fruity notes of citrus and apple

Flavor: Well balanced, fresh, lively and with 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.