

## 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

## PROSECCO GRAPPA

41° distilled by Pilzer in Altavalle

**Refinement:** Grappa produced from careful distillation in a discontinuous pot still using fresh, selected Glera grape pomace from the company's vineyards. It is distinguished by the typical aromatic intensity of the grapes and a pleasant smoothness on the palate

Alcoholic Grade: 41% 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.