

Biancavigna Spumante Rosa Prosecco DOC Rose

THE FACTS

COUNTRY: Italy

REGION: Veneto

CEPAGE: 90% Glera, 10% Pinot Noir

WINEMAKING: Soft pressing of grapes, static decantation and fermentation at controlled temperatures. Matured in temperature-controlled stainless-steel tanks in contact with the lees. Secondary fermentation occurs using indigenous yeasts in temperature-controlled stainless-steel for 90 days.

AGING: Aged for two months in bottle before release

ANNUAL PRODUCTION: 2500 cases

THE STORY

BiancaVigna, founded in 2004 by siblings Enrico and Elena Moschetta, produces top-quality sparkling wines from family vineyards in the

Conegliano-Valdobbiadene DOCG region, now a

UNESCO World Heritage site. The winery's name and logo are inspired by the white Glera grape and local hillside vineyards.

Enrico's winemaking expertise and Elena's business acumen, supported by her husband Luca Cuzziol, drive the company. The 32-hectare estate spans three areas: Conegliano, San Pietro di Felleto, and Soligo. BiancaVigna's wines emphasize terroir expression and regional specificity. They're now available globally, featured in Michelin-starred restaurants, leading hotels, and select wine shops.

THE ADJECTIVES

OVERALL: Refreshing & Bright

AROMAS / FLAVORS: Notes of golden apple and pear on the nose.

MOUTHFEEL: Well balanced with ripe fruit flavors on the palate.

THE SELLING POINTS

The wine presents a refreshing and bright structure.

AWARDS: 91pts Wine Enthusiast

SUSTAINABILITY: Vegan, Sustainable In Practice

PAIRINGS: Delicious with spicy foods and as an aperitif.

