

Biancavigna
Conegliano Valdobbiadene Prosecco Superiore Sui Lieviti DOCG Brut Nature

THE FACTS

COUNTRY: Italy

REGION: Veneto

APPELLATION: Conegliano Valdobbiadene

CEPAGE: 100% Glera

WINEMAKING: Soft pressing of grapes, static decantation and fermentation at controlled temperatures. Matured in temperature-controlled stainless steel tanks, in contact with the lees. The second fermentation takes place in the bottle. There is no disgorgement, and the lees remain in the bottle. The wine rests in the bottle for 3 months before release.

ALCOHOL BY VOLUME: 11.5%

AGING: Bottle fermented, not disgorged, aged 3 months in bottle

ANNUAL PRODUCTION: 290 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 Cuzzio, drive the company.

The 32-hectare estate spans three areas: Conegliano, San Pietro di Feletto, 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: Traditional style of making Prosecco

AROMAS / FLAVORS: Notes of white peach and pear with a distinctive bready aroma.

MOUTHFEEL: Stone fruits, pear, and a rich bready palate.

THE SELLING POINTS

A sparkling Prosecco in a Brut Nature version.

AWARDS: 91pts Vinous

SUSTAINABILITY: Vegan, Sustainable In Practice

