



BIANCAVIGNA

Region: Conegliano (Prosecco), Italy
Owners: Elena and Enrico Moschetto
Website: www.biancavigna.it
Winemaker: Enrico Moschetto

WINERY PROFILE:

The BiancaVigna winery is family owned and operated, managed by Elena and Enrico Moschetta. The Moschetta family had been growing grapes from historic vineyards in the prestigious San Gallo (Conegliano-Valdobbiadene) area since 1903, selling to the local cooperative and various wineries in the area. In 2004, however, this sister/ brother team decided to bring together Elena's extensive business and managerial experience and Enrico's 20+ years of expertise and familiarity with the vineyards and wines of Prosecco, founding BiancaVigna.

The collaboration between the two siblings was combined with the expertise and distribution network of Elena's husband, Luca Cuzziol, and his brothers Bepi and Grazia (at the helm of a leading fine wines import/distribution company) to complete the company synergy. BiancaVigna is a family business in all senses and, in fact, the winery name refers not only to the color of the white (Bianca in Italian) Glera grape of Prosecco, but is also the name of Elena's daughter, in hopes that the family tradition will continue for future generations to come.

VINEYARDS AND VINIFICATION:

The grapes are carefully farmed from the 30 hectares (74 acres) of vineyards in the DOCG and DOC areas of Conegliano Valdobbiadene, the most important area for Prosecco wines. Enrico strives to bring out the beauty of the Glera grape in each wine, offering a true representation of this local variety. His approach in the vineyard is traditional while more modern technology is employed in the cellar, bringing balance and harmony to every bubble.

The passion behind each bottle of wine comes from a profound love and respect for the land and the territory. Unique vineyards are cultivated in these prestigious Prosecco hills, and learning to perceive and understand the land allows Enrico to highlight the different structures, minerality and characteristics of each particular vineyard. Each single row of vines is tended with care, farming the land in respect of the environment, with great attention given to the moment of the harvest, the pressing of the grapes, fermentation and the unique process of crafting sparkling wines. Each of these activities requires just the right amount of time, and patience, respecting the processes and timelines set by nature.

Bottling and refining takes place inside a state-of-the-art, modern wine cellar, a structure built in complete balance with the landscape, in respect of the people working inside as well as the environment. The employment of eco-friendly and recycled materials in the cellar's construction, focus on renewable sources and minimization of energy consumption (of both the structure and the entire production cycle) wholly represent BiancaVigna's philosophy. Elena and Enrico strive to highlight the unique characteristics of the territory with the utmost respect in every phase of the process, offering wines of *terroir* with a message in the glass.

