



BIANCAVIGNA

Region: Conegliano (Prosecco), Italy

Owners: Elena and Enrico Moschetto

Website: www.biancavigna.it

Winemaker: Enrico Moschetto

WINES:

CONEGLIANO VALDOBBIADENE DOCG PROSECCO SUPERIORE MILLESIMATO

A fragrant and elegant wine with vibrant varietal characteristics of flowers, apple and white fruit

100% Glera, secondary fermentation in temperature-controlled stainless steel (cuvée close) tanks followed by tartaric stabilization, filtration and bottling. Refined ~2 months in bottle before release.

PROSECCO BRUT DOC NV

A well-balanced, fresh and bright wine with a medium-body and clean finish

100% Glera, secondary fermentation in temperature-controlled stainless steel (cuvée close) tanks followed by tartaric stabilization, filtration and bottling. Refined ~1 month in bottle before release.

CONEGLIANO VALDOBBIADENE DOCG PROSECCO SUPERIORE MILLESIMATO RIVE DI SOLIGO

A remarkable "Cru" Prosecco with a rich and creamy palate and multilayered, refined notes of fruit and flowers

98% Glera, 1% Verdisio, 1% Perera; secondary fermentation in temperature-controlled stainless steel (cuvée close) tanks followed by tartaric stabilization, filtration and bottling. Refined ~3 months in bottle before release.

SPUMANTE ROSE NV CUVEÈ 1931

An intriguing salmon pink sparkler with ethereal perfumes of spring flowers, orchard fruit, berries and aromatic herbs

95% Glera, 5% Pinot Noir; secondary fermentation in temperature-controlled stainless steel (cuvée close) tanks followed by tartaric stabilization, filtration and bottling.