

# BIANCAVIGNA



## Third Generation Grower, First Generation Producer

It all began almost 100 years ago with Genesio Moschetta who farmed the small vineyards that belonged to his father Luigi and acquired a few more hectares including the historic “Vigna di San Gallo”. This tradition continued with each generation and today the family’s vineyards total at 30 hectares, mostly in the traditional central-eastern district of Conegliano Valdobbiadene (*UNESCO World Heritage Site - July 2019*). They include chalky limestone soil vineyards in both DOC and DOCG areas, often separated only by a road. In 2015, brother and sister Enrico (who had been a winemaker in the zone for over 20 years) and Elena Moschetta completed construction of their environmentally friendly winery in Ogliano (near Conegliano) and Bianca Vigna has quickly set a new standard. In each Prosecco, Enrico tries to bring forth the beauty and true representation of the Glera grape, using meticulous organic farming in the vineyards and modern technology in the cellar. r, to bring harmony to every bubble. Soft pressing of grapes, static decantation and fermentation at controlled temperatures. Secondary fermentation is conducted in temperature controlled and pressurized stainless steel tanks (autoclave) with a prolonged contact with selected indigenous yeasts to achieve elegant, caressing perlage and multi-layered wines.

*“In a zone with a long history like Conegliano Valdobbiadene, it’s easy to imagine how difficult it would be for a new entity to find a place in such a firmly consolidated scene. Nevertheless, Elena and Enrico Moschetta have been able to develop their winery with speed and precision, rapidly becoming one of the benchmarks of the denomination.” – Gambero Rosso*



## Bianca Vigna NV Brut Rosé “Cuvée 1931”

95% Glera from hillside vineyards between Conegliano and Farra di Soligo, on the border of the Conegliano Valdobbiadene D.O.C.G. appellation, at an altitude of 164-492ft plus 5% Pinot Noir from Alto Adige.

60 day minimum *Prise de Mousse* (sparkling process).

RS – 11g/l

**91 Points + Editors’ Choice, The Wine Enthusiast:** *“This polished sparkler offers ethereal scents of spring flower, orchard fruit and a delicate hint of aromatic herb. Fresh and silky, the palate doles out Rainier cherry, white peach and a note of nectarine drop. Elegant beading and bright acidity provide the fresh refined backdrop. It’s an incredible value.”*

**90 Points Vinous:** *“The NV Spumante Rosa Cuvée 1931 mixes savory and sweet, with a display of white strawberries, fresh roses and crushed stone. It’s silky in texture with a noticeable inner sweetness; yet it’s juicy and balanced, showing notes of ripe cherry and spice. This cleans up nicely throughout the finale, resonating on pretty inner florals.”*



**CERTIFIED ORGANIC  
FARMING  
+  
ECO FRIENDLY WINERY**