



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 ROSÉ NV CUVEÉ 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.

PROSECCO DOC EXTRA DRY

An elegant and balanced sparkler with refreshing acidity and delicate notes of white fruit and citrus

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.

PROSECCO ROSÉ DOC BRUT

An elegant and balanced salmon pink sparkler that enchants with refined floral perfumes, typical varietal notes of red fruits and berries and a delicious, creamy palate

90% Glera, 10% Pinot Nero. Secondary fermentation (on fine lees) in temperature-controlled stainless steel (cuvée close) tanks followed by tartaric stabilization, filtration and bottling.

