



OUR PASSION  
FOR WINE  
BELONGS TO THIS  
LAND.

BIANCA VIGNA



The vineyard of "Cima", so called in honor of the great painter who, from there, painted the city in the 1400s.

## THE CONEGLIANO HILLS, A LAND OF PROSECCO.

We know every single inch of the hills between Conegliano and Valdobbiadene which are the places that give character to our wines.

We firmly believe that a quality Conegliano Valdobbiadene, advocate of its territory, scents and flavours, but also of its history and tradition, can be produced only by deeply understanding the terroir.

BiancaVigna was founded here in the DOCG and DOC areas of the March of Treviso with its 32 hectares of vineyards.



Vineyard of Monticella southwest side

## BIANCAVIGNA HISTORY, A YOUNG TRADITION.



BiancaVigna was founded in 2004 by the siblings Enrico and Elena Moschetta who, for the first time ever, made sparkling wines with grapes grown in their family vineyards that belonged to their grandfather Genesio since the beginning of the 20th century.

BiancaVigna was born out of a bond between people, land and wine and as a tribute for the beauty and tradition of these hills. It was born from Enrico's twenty-year experience in winemaking and Elena's entrepreneurial vision, supported in the Italian and foreign distribution by her husband Luca Cuzziol. Qualities that in little more than fifteen years brought Biancavigna wines to be selected around the world and in Italy by starred restaurants, leading international hotels and selected wine shops.

## THE QUALITY OF OUR WINE IS TIED TO THE GENEROSITY OF AN EXCEPTIONAL TERROIR.

The hills of the March of Treviso are the protagonists of the history of Prosecco, in the hearth of the land described already in the 13th century as "gioiosa et amorosa".

A place where unique vineyards are cultivated and that we have learned to farm to let each slope show its different character.

The outline of the vineyards in the hills of San Gallo inspired the logo of BiancaVigna, a sign of a landscape always been part of our identity.



Vineyard of Soligo



Vineyard of San Gallo

We have always thought about our work in a unique and accurate way. Pursuing a style that over time became an expression of our feelings and knowledge. Always putting in first place respect, research and knowledge. Respect for the environment and the territory, for the people who work with us, for the perfect time of nature. Research to improve every aspect of BiancaVigna: wine, territory, but also the materials and techniques used in the cellar. Increasingly deeper knowledge of the terroir of these places, of the vineyards we cultivate, of the potential of Glera. Values that are not perceived in the wine, but that are inside every bottle, contributing to define the distinctive features of our Prosecco.



Vineyard of Crevada

**CONEGLIANO VALDOBBIADENE DOCG  
EXTRADRY MILLESIMATO**



Grape: 90% Glera, 10% Chardonnay  
 Area of Production: estate-owned vineyards in the hills between Conegliano and Valdobbiadene at an altitude of 150/200 mt (492/656 ft) a.s.l.  
 Soil: clayey, limestone, sub-alkaline  
 Sparkling Process: second fermentation in stainless steel tanks (cuvée close) at temperature controlled with indigenous selected yeasts and lasts 90 days. Tartaric stabilization at low temperature  
 Residual Sugars: 16 g/l



**CONEGLIANO VALDOBBIADENE DOCG  
BRUT MILLESIMATO**



Grape: 100% Glera  
 Area of Production: estate-owned vineyards in the hills between Conegliano and Valdobbiadene at an altitude of 150/200 mt (492/656 ft) a.s.l.  
 Soil: clayey, limestone, sub-alkaline  
 Sparkling Process: second fermentation in stainless steel tanks (cuvée close) at temperature controlled with indigenous selected yeasts and lasts 90 days. Tartaric stabilization at low temperature  
 Residual Sugars: 7 g/l



**ORGANIC**  
**CONEGLIANO VALDOBBIADENE DOCG  
BRUT MILLESIMATO**



Grape: 100% Glera  
 Area of Production: organic farmed vineyards in the hills of Conegliano at an altitude of 150 mt (492 ft) a.s.l.  
 Soil: clayey, calcareous and rocky-calcareous  
 Sparkling Process: second fermentation in stainless steel tanks (cuvée close) at temperature controlled with indigenous selected yeasts and lasts 90 days. Tartaric stabilization at low temperature  
 Residual Sugars: 10 g/l



**RIVE DI COLLALTO**  
**CONEGLIANO VALDOBBIADENE DOCG  
EXTRADRY MILLESIMATO**



Grape: 100% Glera,  
 Area of Production: estate-owned vineyards in the hills between Conegliano and Valdobbiadene, in the "riva" of Collalto, at an altitude of 180 mt (590,5 ft) a.s.l.  
 Soil: clayey, limestone, sub-alkaline  
 Sparkling Process: second fermentation in stainless steel tanks (cuvée close) at temperature controlled with indigenous selected yeasts and lasts 90 days. Tartaric stabilization at low temperature  
 Residual Sugars: 17 g/l



**RIVE DI SOLIGO**  
**CONEGLIANO VALDOBBIADENE DOCG  
EXTRA BRUT MILLESIMATO**



Grape: 98% Glera, 1% Verdisio, 1% Perera  
 Area of Production: estate-owned vineyards located in San Gallo (near Soligo) at an altitude of 380 mt (1246 ft) a.s.l. and 70% of slope  
 Soil: calcareous and rocky-calcareous  
 Sparkling Process: second fermentation in stainless steel tanks (cuvée close) at temperature controlled with indigenous selected yeasts and lasts 150 days. Tartaric stabilization at low temperature  
 Residual Sugars: < 2 g/l



**RIVE DI OGLIANO**  
**CONEGLIANO VALDOBBIADENE DOCG  
EXTRA BRUT MILLESIMATO**



Grape: 100% Glera  
 Area of Production: estate-owned vineyards located in Ogliano  
 Soil: clayey, limestone and rocky-clay  
 Sparkling Process: second fermentation in stainless steel tanks (cuvée close) at temperature controlled with indigenous selected yeasts and lasts 150 days. Tartaric stabilization at low temperature  
 Residual Sugars: < 2 g/l



SL

CONEGLIANO VALDOBBIADENE DOCG  
BRUT NATURE MILLESIMATO



Grape: 100% Glera  
Area of Production: hillside vineyards within the Conegliano municipality  
Soil: clayey, limestone and rocky-clay  
Sparkling Process: the still base wine is bottled in the spring in the year after the harvest and the second fermentation takes place in the bottle, in the wine cellar far from light sources at a temperature of 15-16°C (59-61°F), for 3 months before release.  
Residual Sugars: 1 g/l



AMPHORA

BRUT NATURE MILLESIMATO



Grape: 100% Glera  
Area of Production: hillside vineyards within the Conegliano municipality  
Soil: clayey, limestone and rocky-clay  
Vinification: in contact with the grape skins for 4 months  
Aging: Terracotta amphora for 4 months  
Sparkling Process: in the bottle for 24 months  
Residual Sugars: 0 g/l  
Disgorgement date: on the label



PROSECCO DOC  
EXTRADRY



Grape: 100% Glera  
Area of Production: hillside vineyards between Conegliano and Farra di Soligo, on the border of the Conegliano Valdobbiadene D.O.C.G. appellation, at an altitude of 50/150 mt (164/492) a.s.l.  
Soil: limestone, clayey  
Sparkling Process: second fermentation in stainless steel tanks (cuvée close) at temperature controlled with indigenous selected yeasts and lasts 60 days. Tartaric stabilization at low temperature  
Residual Sugars: 14 g/l



PROSECCO DOC  
BRUT



Grape: 100% Glera  
Area of Production: hillside vineyards between Conegliano and Farra di Soligo, on the border of the Conegliano Valdobbiadene D.O.C.G. appellation, at an altitude of 50/150 mt (164/492) a.s.l.  
Soil: limestone, clayey  
Sparkling Process: second fermentation in stainless steel tanks (cuvée close) at temperature controlled with indigenous selected yeasts and lasts 60 days. Tartaric stabilization at low temperature  
Residual Sugars: 9 g/l



PROSECCO DOC  
ROSÉ



Grape: 90% Glera and 10% Pinot Noir  
Area of Production: region of Veneto  
Sparkling Process: second fermentation in stainless steel tanks (cuvée close) at temperature controlled with selected yeasts and lasts 60 days. Tartaric stabilization at low temperature  
Residual Sugars: 11 g/l



PROSECCO DOC  
FRIZZANTE



Grape: 100% Glera  
Area of Production: vineyards within the designated area of Prosecco D.O.C. Treviso  
Soil: limestone, clayey  
Sparkling Process: second fermentation in stainless steel tanks (cuvée close) at temperature controlled with indigenous selected yeasts and lasts 40 days. Tartaric stabilization at low temperature  
Residual Sugars: 12 g/l  
sealed with the traditional hand-made closure "a spago"



CUVÉE 1903  
SPUMANTE ITALIANO



Grape: Glera and Garganega  
Area of Production: Veneto region  
Sparkling Process: second fermentation in stainless steel tanks (cuvée close) at temperature controlled with indigenous selected yeasts and lasts 30 days. Tartaric stabilization at low temperature  
Residual Sugars: 15 g/l



0,75  
x 6

CULT  
VINO FRIZZANTE BIANCO  
IGT VENETO



Grape: Glera and other local white varieties  
Area of Production: province of Treviso  
Sparkling Process: second fermentation in stainless steel tanks (cuvée close) at temperature controlled with indigenous selected yeasts and lasts 30 days. Tartaric stabilization at low temperature  
Residual Sugars: 13 g/l



0,75  
x 6

GRAPPA  
DI PROSECCO

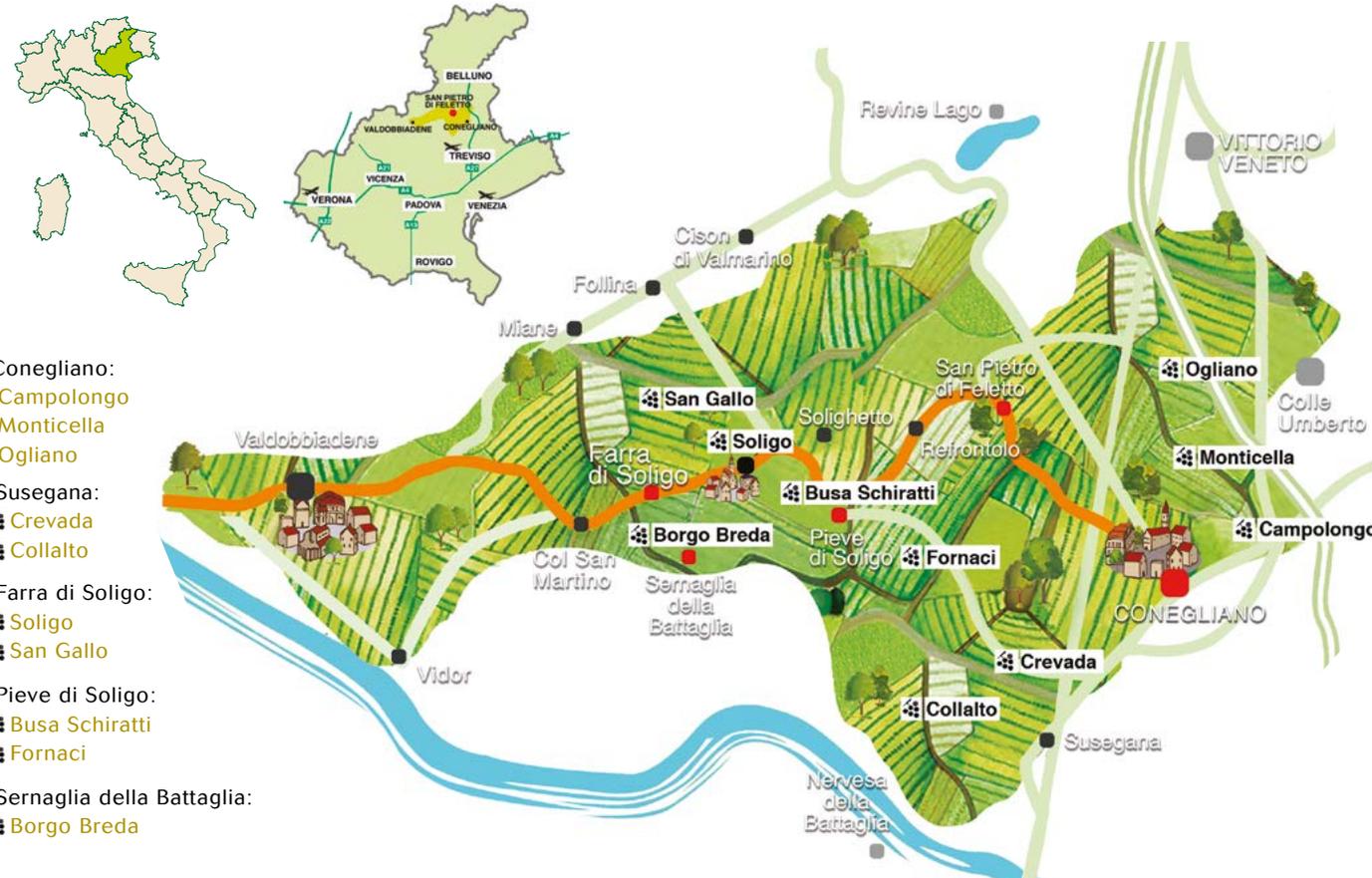


Grappa produced with a careful distillation in discontinuous "bain marie" stills of the fresh and selected marcs of glera grape from estate vineyards. It's characterized by its remarkable aromatic profile and a pleasant, round and soft palate.



0,50  
x 6

AREA OF CONEGLIANO VALDOBBIADENE DOCG PROSECCO SUPERIORE



Conegliano:  
Campolongo  
Monticella  
Ogliano

Susegana:  
Crevada  
Collalto

Farra di Soligo:  
Soligo  
San Gallo

Pieve di Soligo:  
Busa Schiratti  
Fornaci

Sernaglia della Battaglia:  
Borgo Breda

## ENVIRONMENTAL PROTECTION IS IN OUR NATURE.

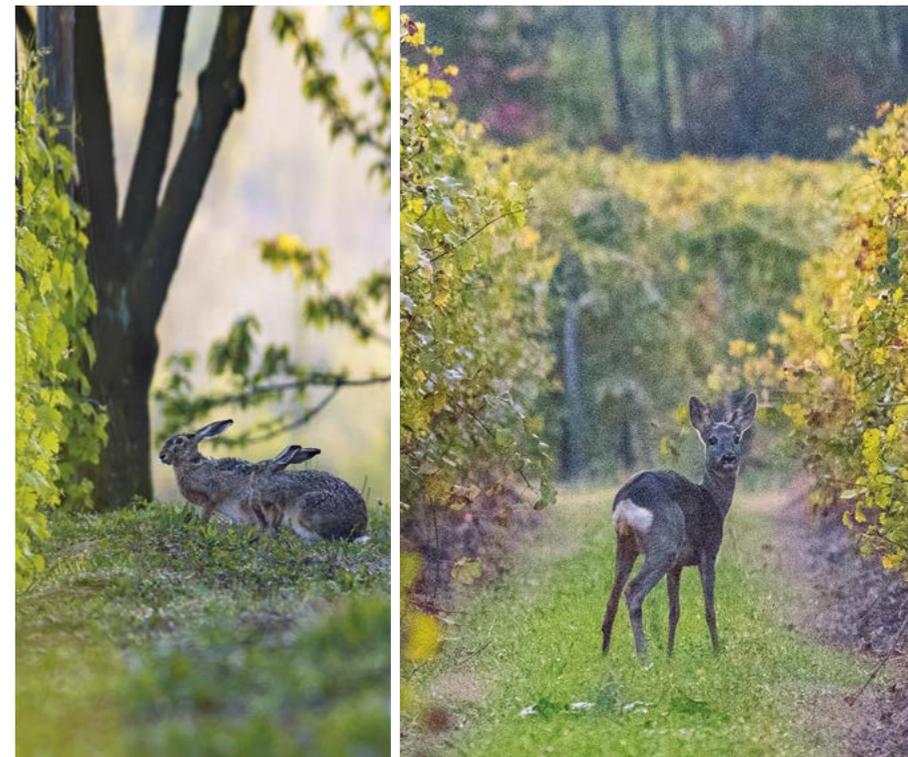


We live these places every day, not just for work. Our families live here, our children play here, our lives are here. That's why we've made a commitment to this territory: to make it better than we found it. Concretely, taking all the necessary measures to be more sustainable every day.

With solar panels that provide us with more than 80% of the energy we need, using recycled and virtuous materials to limit heat loss. We have equipped the building with large glass surfaces, to have natural light in the rooms, and the cellar, certified CasaClima wine, with a system to recycle the water. The bottles we use are made from recycled glass, which is lighter to reduce CO2 emissions during transport. All the packaging we choose is made from environmentally sustainable materials.

In our vineyards we practice an integrated pest management, which means making natural choices in defense of the cultivations, reducing, up to completely eliminating, the use of synthetic substances. We eliminated glyphosate long before it was forbidden by the disciplinary of Conegliano Valdobbiadene DOCG designation. We harvest everything by hand, listening to the time of these places and to the different terroirs of our wines. The well-being of this land finds the highest expression in our organic vineyard, where the Conegliano Valdobbiadene DOCG Biologico BiancaVigna is born.

We think about the future of these hills, but also of the grapes we grow. We participate in the Glera Project, promoted by the Research Institute for Viticulture CREA of Conegliano, for the development of Glera clones naturally resistant to the most common vine diseases.



## OUR PASSION FOR THE TERRITORY IS REWARDED.



When one of our wines is awarded, it is first of all a recognition to the passion and daily work in the pursuit of quality.

The words of the most influent national and international wine guides such as Wine Enthusiast, Wine Advocate, James Suckling, Vinous by Antonio Galloni, Bibenda, Slow Wine, Vinum and Falstaff are meant as a tribute to the people of BiancaVigna. BiancaVigna in 2017 has been the first winery of Conegliano to be awarded Tre Bicchieri Gambero Rosso with Rive di Ogliano proving the greatest quality, care and commitment and also a new interpretation of Prosecco.





## GUESTS OF A GOOD LAND.

Prosecco is conviviality. That's why we love to spend time with guests and friends here at BiancaVigna. We're happy to share a UNESCO Heritage landscape, designed by hills, vineyards and ancient villages. Tell you about our wines, about the places where they are born, the people who take care of them, the unique tradition of these lands.

We are waiting for you to visit us among the gentle slopes of Treviso, to guide you in the tasting of BiancaVigna wines, savoring the landscape where they are born.



# BIANCAVIGNA

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SISTEMA DI QUALITÀ NAZIONALE  
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