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BIANCAVIGNA PROSECCO DOC SPUMANTE BRUT NV

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Today they own 30 hectares of Prosecco Superiore vineyards, mostly in the Unesco Heritage protected Conegliano Valdobbiadene axis, which is the highest quality subregion for Prosecco. Several of their vineyards are located on the famously steep “Rives” from which the region’s finest wines are made, including their Tre Bicchieri awarded Rive di Soligo.
The vineyards are SQNPI classified for sustainability, and the new winery is also built specifically with sustainable principles in mind. Lightweight glass is used for bottles, recycled cardboard for packaging and an organic certified wine forms part of the range.

There is a focus on long fermentations to maximise aroma and flavour retention, while finessing the mousse. Residual sugar is kept at a minimum, with almost all releases sitting between Brut and Brut Nature; the aim being to express the unmasked terroir of the region.

This is a progressive producer at the top of its game, constantly looking to take Prosecco into new territory while at the same time respecting the traditions of the region.

The Prosecco DOC Brut is from hillside clay-limestone 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 metres. 100% hand-harvested Glera, with a 2 month second fermentation, and residual sugar of 9g/l.

Soft, ripe and enticing with floral aromas of pear, melon an fresh apple, a fine persistent mousse and a crisp,

refreshing finish. Pure and balanced.

