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BIANCAVIGNA PROSECCO DOCG EXTRA BRUT RIVE DI SOLIGO

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Categories: Italy, Sparkling, Dry, BiancaVigna, Vegan, Prosecco, £20 - £49.99 Wines

BiancaVigna is widely regarded as one of Prosecco's most quality-focused estates. It was founded in 2004 by siblings Enrico and Elena Moschetta, 100 years after their grandfather Genesio had first purchased vineyards in the region to grow and sell grapes. However Enrico and Elena elected to make their own wines, with a focus on quality and terroir.
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 DOCG Rive di Soligo Extra Brut is made from 98% Glera, 1% Verdisio, 1% Perera, grown at 380 metres, on an incredibly steep 70 degree limestone slope, where everything can only be done by hand. This is one of the greatest vineyards of the region. The second fermentation uses indigenous yeasts and lasts 150 days, before bottling with only 1.5g/l residual sugar.

A regular winner of the prestigious Tre Bicchieri award, this singular Prosecco offers a level of minerality and precision seldom seen in this category, with hints of white peach, russet pear, blossom a dense, creamy mid-palate and a saline hint on the crisp, long finish.

