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BIANCAVIGNA PROSECCO DOCG BRUT NATURE SUI LIEVITI

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

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 Sui Lieviti Brut Nature from BiancaVigna is a traditional style otherwise known as “Col Fondo”, with secondary fermentation in bottle for three months, after which the wine remains on yeast lees without disgorgement. This wine has no added sugar, so is completely dry yet balanced by the richness the lees ageing brings.

100% Glera from vineyards on clay-limestone hillsides in Conegliano, this delicious sparkling wine is pale straw yellow with expressive aromas of baking spice, ripe russet pear and yellow plum. Round and textural with a zesty grapefruit finish. This can either be left for the sediment to settle and consumed as a clear wine, or shaken up, becoming cloudy and richer.

