



Third Generation Grower, First Generation Producer

It all began almost 100 years ago with Genesio Moschetta who farmed the small vineyards that belonged to his father Luigi and acquired a few more hectares including the historic "Vigna di San Gallo". This tradition continued with each generation and today the family's vineyards total at 30 hectares, mostly in the traditional central-eastern district of Conegliano Valdobbiadene (*UNESCO World Heritage Site - July 2019*). They include chalky limestone soil vineyards in both DOC and DOCG areas, often separated only by a road. In 2015, brother and sister Enrico (who had been a winemaker in the zone for over 20 years) and Elena Moschetta completed construction of their environmentally friendly winery in Ogliano (near Conegliano) and Bianca Vigna has quickly set a new standard. In each Prosecco, Enrico tries to bring forth the beauty and true representation of the Glera grape, using meticulous organic farming in the vineyards and modern technology in the cellar.

r, to bring harmony to every bubble. Soft pressing of grapes, static decantation and fermentation at controlled temperatures. Secondary fermentation is conducted in temperature controlled and pressurized stainless steel tanks (autoclave) with a prolonged contact with selected indigenous yeasts to achieve elegant, caressing perlage and multi-layered wines.

"In a zone with a long history like Conegliano Valdobbiadene, it's easy to imagine how difficult it would be for a new entity to find a place in such a firmly consolidated scene. Nevertheless, Elena and Enrico Moschetta have been able to develop their winery with speed and precision, rapidly becoming one of the benchmarks of the denomination." – Gambero Rosso



BIANCA VIGNA NV PROSECCO DOC BRUT

100% Glera from hillside vineyards between Conegliano and Farra di Soligo, on the border of the Conegliano Valdobbiadene D.O.C.G. appellation, at an altitude of 164-492 ft. 60 day minimum Prise de Mousse (sparkling process).

RS - 10g/l

91 Points, Vinous: *"The NV Prosecco Brut is spicy and wickedly fresh, with tart apple and chamomile complemented by notes of ginger and smoky minerals. It's smooth with a creamy bead of delicate bubbles contrasted by nervous acids, coming across as quite savory and refined. Energy remains high, as the palate aches with residual tension while resonating on sweet and sour citrus and dried apricots. This beautiful and elegant expression of Prosecco is a pleasure to taste."*

90 Points, Decanter: *"noticeably more depth of flavor than your average Prosecco"*

90 Points, James Suckling: *"A dry and bright prosecco with aromas and flavors of sliced green apples and pears. Some slate, too. Medium body and a clean finish."*



**CERTIFIED ORGANIC FARMING +
ECO FRIENDLY WINERY**