



BREGANZE DOC VESPAIOLO 16.9

WINE:	100% Vespaiolo
DENOMINATION:	BREGANZE Doc
LOCATION OF VINEYARD:	hills of Saint Lucia - DOC areas of Breganze
SOIL/LAND:	volcanic soil hills
CLONES:	ISV CVI 9 and ISV CVI 16
TYPE:	dry

WINE MAKING PROCESS: Vespaiola grapes of clones 9 and 16 are carefully selected harvested and placed in 10 kg cases. After a soft pressing of the grapes, the must ferments in acacia barriques on fine lees; the lees are stirred twice a week for three months and then once a week for the following six months. It loves the bottle aging.

CHARACTERISTICS: it has a beautiful straw yellow color, a fruity note of apple and elegant spicy aromas of sweet tobacco; full-bodied and dry, the wine has a slightly fresh taste and an excellent aromatic aftertaste. It pairs perfectly with fatty fish, savory risotti and flavorful cheese.

SERVING TEMPERATURE: 10-12°C.