Vespaiolo Breganze DOC

Grapes	100% Vespaiolo
Denomination	Breganze DOC
Provenance	Hills of Saint Lucia in Breganze
Soil	Volcanic soil hills
Type	Dry

Vinification
Grapes are carefully selected during the harvest and placed in 10 kg cases. They are then soft pressed and fermented at a controlled temperature of 18° Celsius. It is aged in stainless steel vats with the must for approximately a month.

Characteristichs
A yellow hay color with hints of green, the wine has an intense scent which is elegant and not aggressive. There are scents of wild flowers and hints of acacia and citrus. There are evolving notes of apple, almond and a mineral sharpening. In the mouth, the wine introduces a wonderful freshness with a natural acidity. It goes well with big “fatty” meals. In the Vicenza area, this wine is paired with the traditional asparagus from Bassano and various stockfish. It goes equally well with raw fish.

Serving temperature
10°

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