

Torcolato

BREGANZE DOC TORCOLATO 2018

Grape variety:
100% Vespaioia.

Exposure:
A single hillside vineyard facing south-west

Soil type:
Basaltic origin, well structured and rich in minerals.

Breeding system:
Double-arched cane system.

Grape production per hectare:
45 q.

Grape harvest:
The shoots are cut and the grapes are left to dry naturally in the vineyard still attached to the plant. This ancient and risky technique allows the grapes to be dried with noble rot with very appreciable organoleptic consequences. At the end of the drying process, when all the leaves have fallen and winter is beginning, the grapes are harvested and the wine is made.

Vinification and refining:
The grapes are softly pressed and the must ferments in steel for several months. It is then transferred to small French oak barrels for ageing, which lasts several years.

Alcohol content:
13%

Organoleptic examination:
It has a deep golden yellow colour with amber hints. On the nose the sensations of a rich, important wine made from dried grapes is immediately perceived. Intense and rich aromatic perceptions range from acacia and chestnut honey to dried apricot and dried figs. The flavour is sweet, but not too intrusive, rich, soft, structured, well-balanced and with a very long persistence. Floral notes of linden, iris and gooseberry return on the aftertaste.

Gastronomic combinations:
It goes well with dry pastries, but also with blue cheeses and goose liver.

Serving temperature:
8-10° C.

