

Vespaiolo

BREGANZE DOC BIO VESPAIOLO

Grape variety:
100% Vespaiola.

Exposure:
A single hillside vineyard facing north.

Soil type:
Red soils of basaltic origin, well structured and rich in minerals.

Breeding system:
Double-arched cane system.

Grape production per hectare:
90 q.

Vinification and sparkling process:
Soft pressing of whole grapes and low temperature fermentation. It ripens in contact with the yeasts and is then re-fermented using the charmat method for several months.

Alcohol content:
11,5%

Sugars:
Brut.

Organoleptic examination:
It has a delicate, fine and persistent mousse. It has a bright straw yellow colour with green reflections. The aroma is fruity of yellow apple with floral hints of wisteria and jasmine. Its flavour is dry, with good acidity, structure and flavour. Well-expressed mineral notes and fruity hints of apple on the retro-olfaction.

Perlage:
Fine and persistent.

Gastronomic combinations:
Excellent as an aperitif, goes well with crostini and bread. Also excellent with first course dishes, pasta and risottos in general, and especially with baccalà. Delicate combination with pastries.

Serving temperature:
6-8° C.

