



DENOMINATION

VINEYARD LOCATION

SOIL TYPE AND EXPOSURE

GRAPE VARIETY

CULTIVATION SYSTEM

HARVEST TIME

WITHERING

VINIFICATION

AGEING

ALCOHOL BY VOLUME

ACIDITY

COLOUR

TASTING NOTES, NOSE

TASTING NOTES, PALATE

FOOD PAIRINGS

SERVING TEMPERATURE

Breganze DOC.

Costa of Breganze.

Volcanic hills, 200 m above sea level, south exposure.

100% Vespaiola.

Guyot "*alla cappuccina*" (by this system shoots are tied up as a small arch).

Manual harvest of the best clusters, middle-end of September.

Hanged up grapes are withered in our drying rooms.

Soft pressing on February. Fermentation lasts some months and it stops spontaneously.

Wine is aged in steel tanks for at least 4 years.

13,5% vol.

8,3 g/l.

Brilliant amber.

Rich and intense, honey and dried fig scent with hints of candied citrus fruit.

Sweet and round, full bodied, with a great balance between acidity and sweetness; it finishes with a very long aromatic persistence remembering marmalade.

Vino da meditazione (meditation wine); it can match blue-cheeses or matured cheeses. It is worth tasting it with short pastry.

12-14 °C.