

VESPAIOLO

DENOMINATION	Breganze Doc.
VINEYARD LOCATION	Costa of Breganze.
SOIL TYPE AND EXPOSURE	Volcanic hills, 200 m above sea level, south-east exposure.
GRAPE VARIETY	100% Vespaiola.
VINIFICATION	Stem-crushing and soft pressing. Must is clarified by static sedimentation through controlled temperature. Fermentation is carried out using selected yeasts; fermentation temperature is 18-20 °C.
AGEING	At the end of the fermentation period, wine is decanted and it refines with its noble lees for 6 months.
ALCOHOL BY VOLUME	12,5 % vol.
SERVING TEMPERATURE	8-10° C.
COLOUR	Lemon green.
TASTING NOTES, NOSE	Flowery and fruity with gentle hints of citrus fruits and almonds.
TASTING NOTES, PALATE	Crisp, balanced with a pleasant citrus fruit aromatic persistence.
FOOD PAIRINGS	Perfect as aperitif it is recommended with traditional plates such as “Eggs and asparagus alla Bassanese” and “Baccalà (stockfish) alla Vicentina”.

Vespaiola is a white berry vine variety only available in Breganze DOC area and nowhere in Italy. Vespaiola gets its name from the intense smell and the sugary pulp attracting wasps (“vespa” in italian language means wasp). Vespaiola is characterized by its considerable acidity and its thick skin; due to these characteristics Vespaiola is fit for different wine making techniques: still wines, sparkling wines (*i.e. our Masiera*) and especially straw wines (*i.e. our Torcolato*).

