

# Vigna Grande

This sparkling wine comes from a vineyard called Vespaiola; it was planted by Emilio in the 60's because he wanted to replace mixed crop vineyards by more functional plants consacreted to a quality viticulture.

In 1969 Doc Breganze production policy document became law and this vineyard was the first to be registered and considering its dimensions was called "Vignae Grande" in local language.

It is a Vespaiolo in a single-variety vinification which joins complexity and mineral elements of the ancient vineyards surrounded by the energy and refinement of the Charmat method bubbles.

## Technical sheet

Denomination:	Igt Veneto sparkling
Vineyard location:	Costa di Breganze place
Soil type and exposure:	Volcanic hills, 200 m above sea level, south-east exposure
Grape variety:	100% Vespaiola
Cultivation system:	Guyot "alla cappuccina" (by this system shoots are tied up as a small arch)
Harvest time:	Manual harvest, towards the end of September
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
Foaming:	Charmat method: 25/30 days refermentation at 16-18 °C with selected yeasts; a refinement period of 90 days on its yeasts follows. Then the wine is bottled and it lies in its bottle for some weeks

Sugar residue:	16 g/l
Alcohol by volume:	12 % vol
Acidity:	8,1 g/l
Colour:	straw yellow, peristent and fine perlage
Tasting notes, nose:	flowers, fruity elements such as almond and citrus fruit
Tasting notes, palate:	well-balanced freshness, soft sensations, pleasant and long-lasting finish remembering grapefruit peel
Food pairings:	very good for aperitif, it can be served with starters and fish fry
Serving temperature:	4-6 °C