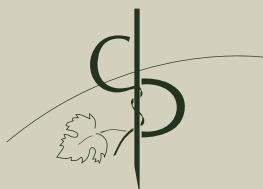


CANTINA
COL DOVÌGO



BREGANZE



VESPAIOLO SUPERIORE

Technical data sheet

Denomination

Vespaiole superiore Breganze D.O.C.

Grape Variety

100% Vespaiole.

Area of production

Selection own vineyards in the hills of Breganze, with low production per hectare.

Type of cultivation

Pruned spur cordon trained.

Winemaking process

Handpicked grapes. De-stemmed and crushed, followed by a soft pressing and fermentation at the maximum temperature of 18°C for a period from 15 to 18 days. Maturation and aging in steel tanks until June on noble lees. Further aging in barrique of French oak for 3 months.

Alcohol

13%

Acidity

6,0 g/l

Color

Golden yellow.

Aroma

Very intense and intriguing with aroma of ripe yellow fruit and white flowers and vanilla.

Taste

Fresh, full bodied and savory, with notes of ripe yellow fruit and soft vanilla.

Food matching

Fish-based preparations, white meat and eggs.

Suggestions for service

Temperature of service: 10-12°C, open the bottle few minutes before the service.

Available sizes

0.750 lt