

CANTINA
COL DOVÌGO



BREGANZE



VESPAIOLO

Technical data sheet

Denomination

Vespaiolo Breganze D.O.C.

Grape variety

100% Vespaiola.

Area of production

Col Dovigo own vineyards in the hills of Breganze.

Type of cultivation

Double-arched cane.

Winemaking process

Handpicked grapes. De-stemmed and crushed oft 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 January on noble lees.

Alcohol

12,5%

Acidity

6,6 g/l

Color

Greenish yellow.

Aroma

Fresh, with pleasant notes of grapefruit and Acacia flowers.

Taste

The freshness is captivating, good balanced with the sweetness and the minerality.

Food matching

Good for aperitif and during all meat with fish-based preparations, Baccalà alla Vicentina and white asparagus with eggs.

Suggestions for service

Temperature of service: 8-10C°, open the bottle few minutes before the service.

Available sizes

0.750 lt