

# Torcolato



**Location of vineyard:** Breganze hills

**Exposure and type of land:** volcanic and tufaceous hills

**Grape variety:** 100% Vespaiola

**Vine layout:** the grapes are dried in a special room for four months to concentrate flavours and sugar

**Aging:** for one year in french oak barriques, 1/3 new and 2/3 second usage

**Residual sugar:** 155 g/l

**Color:** brilliant gold

**On the nose:** intense aromas of honey, flowers, vanilla and touch of elegant wood spices

**In the mouth:** is sweet and full-bodied, with excellent balance between acidity and sugar. Clear and lively finish with a nice persistence.

Perfect pairing with little pastry or local cakes like "fregolota", aged cheeses, like Asiago Stravecchio, or very strongly-flavoured blue cheeses.