Valvolpara Vespaiolo

Varieties

100%
Vespaiola

Details

Location of vineyard:
Val Volpara, Branza area, Breganze

Exposure and type of land:
volcanic and tuffaceous hills

Vine layout:
soft grapes over-ripening for 10 days, 5° maceration for 4 days, soft pressing

Aging:
in steel tanks for 5 months on the lees

Organoleptic notes

Straw-yellow with green hints

Dry, rich, rounded, at the end the freshness caused by the acidity leaves a pleasantly long finish in the mouth

Intense and pleasant, notes of yellow and white fruit, pear, apricot and apple

Tasty fish, including the typical baccalà alla vicentina. Excellent with risotto