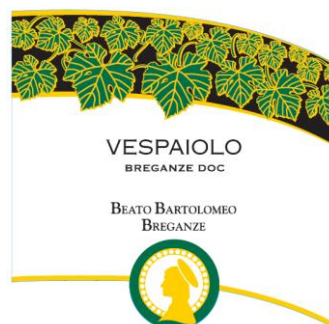


Vespaiolo Breganze Doc “Linea Classica”



Classification: Vespaiolo Breganze Doc “Classico”
Location of Vineyards: Breganze Doc Area
Soil: calcareous with white gravel
Grape variety: Vespaiola 100%
Training systems: Guyot, cordon spur
Bottles produced: 58.000 da 750 ml
Vinification: soft pressing with only top-grade must extracted, fermentation in heat-conditioned stainless steel tanks
Maturation: in stainless steel tanks
Colour: deep straw yellow
Bouquet: intensely floral, with hints of citrus fruit
Flavour: crisp, minerally
Alcohol content: 12% vol
Serving temperature: 8 - 10° C

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