

NAME: ANGARANO BIANCO VESPAIOLO

YEAR: 2007

**HISTORY OF THE WINE:** Angarano Bianco di Villa Angarano is the fruit of the blending of Vespaiola grape, a historical grape species in the Bassano wine-making tradition. The plots dedicated to this wine are located on the farm's eastern slopes at a height of around 200 m a.s.l. on soil with excellent exposure and attitude. The difference in temperature between day and night promotes the preservation of the varietal features of this species of grape, unique in its kind. The soils vaunt Medium texture with alluvial deposits. Over the years, the farm has reproduced and transplanted the old biotypes of its species of white grape species in order to maintain the characteristics of type and uniqueness. The tending of

the plots is supervised during all the phenol phases with the application of all the procedures for a limited, high-quality production. The grapes are harvested in the third ten days of September. The wine is made in steel containers. Alcoholic fermentation continues for approx. two months at controlled temperature. Once winemaking has been completed, the wine is maintained in contact with the fine lees for over 4 months in steel. This is followed by the draining of the lees and further treatments at cellar level.

**GRAPE MIX:** Vespaiola 100 %

**STRENGTH:** 13%-13.5%

**PRODUCTION AREA:** Altitude 200 m a.s.l., south, south-west exposure

**TYPE OF SOIL:** Medium texture

**TRAINING:** Spurred cordon with 8-10 buds

**YIELD PER HECTARE:** No more than 85 quintals/hectare.

**HARVEST:** Second ten days of September; grapes picked by hand.

**WINE MAKING TECHNIQUE:** The grapes harvested are fermented separately at controlled temperatures between 14°-16°C. Alcoholic fermentation continues for around 40-45 days with contact on the lees for approx. 4 months.

**AGEING:** Following contact on the fines lees, the wine is cleared and assembled for bottling.

**BOTTLE:** Renana 75 cl

#### SENSORIAL CHARACTERISTICS

**COLOUR :** straw yellow, with greenish reflections .

**BOUQUET:** Pink grapefruit, mandarin orange peel

**TASTE COMBINATION:** Aromatic, optimum acidity, matched with vegetarian dishes in general, fish.

