

SAN BIAGIO



GRAPE VARIETY	vespaiola 100%
DENOMINATION	Breganze Torcolato DOC Riserva
PRODUCTION AREA	200 mamsl, East-West vineyard exposure
TYPE OF SOIL	calcareous, clay loam, ph.8
TRAINING SYSTEM	spurred cordon with 8-10 buds
GRAPE HARVEST	in mid-September, the grapes are carefully selected, hand-picked, and placed into 2-kg small cases
VINIFICATION TECHNIQUE	the grapes naturally wither in a well-ventilated barn; in February are pressed, obtaining a 25% yield. Fermentation in oak barrels and further slow fermentation lasts about a year
MATURATION AND AGEING	24-month fining in new oak barrels
BOTTLE	small <i>bordolese</i> , 0.50l

SENSORY ANALYSIS

SIGHT	bright amber yellow
SMELL	citrus scents, apricot jam and fresh hazelnuts
TASTE-SMELL	sweet, soft, sustained by an important freshness and acidity, persistent; after-taste of dried fruit, balsamic honey and almonds
FOOD PAIRING	well-matched with dry cookies and blue cheese