VILLA ANGARANO



ANGARANO BIANCO Breganze Vespaiolo DOC



Angarano Bianco of Villa Angarano is the fruit of the blending of vespaiola grape, a historical grape variety of Bassano del Grappa's winemaking tradition. The plots dedicated to this wine grape growing are located east of the Villa at about 120 mamsl with excellent sun exposure and flat position. The diurnal temperature range favours the transfer of the vespaiola's unique varietal features from the grape to the wine. The soil composition is medium-textured with alluvial deposits. Over the years, the winery has reproduced and transplanted the old biotypes of the local grape varieties in order to preserve their characteristics and uniqueness. During all the phenological steps, the vineyard development is always supervised to obtain a limited but high-quality production until mid-September, when the grapes are hand-picked. The winemaking is in steel tanks and the alcoholic fermentation lasts 2 months approximately at a controlled temperature. Once winemaking is completed, the wine fines in the presence of lees in steel for over 4 months. It follows the wine racking and further cellar treatments.



GRAPE VARIETY	vespaiola 100%
ABV	13.5%
PRODUCTION AREA	118 mamsl, North-South vineyard exposure
TYPE OF SOIL	alluvial, medium-textured soil
TRAINING SYSTEM	single and double curtain overturned (Guyot) with 8-10 buds
YIELD PER HECTARE	max 85q/hectare
GRAPE HARVEST	mid-September, hand-picking of selected grapes
VINIFICATION	first fermentation at a controlled temperature, between 14-16°C; 40-
TECHNIQUE	45-day alcoholic fermentation on the fine lees for about 4 months
MATURATION AND	after the fermentation on the fine lees, the wine is racked off and
AGEING	assembled for bottling
BOTTLE	renana, 0.75L

SENSORY ANALYSIS

SIGHT	straw-yellow with greenish notes
SMELL	pink grapefruit, tangerine peel
TASTE-SMELL	aromatic, excellent acidity
FOOD PAIRING	generally well-matched with appetizers, vegetarian and fish dishes

