



BEATO
BARTOLOMEO
BREGANZE



Vespaiolo Breganze DOC VESPA



GRAPE VARIETY

Vespaiola



SERVING

8-10° C

Location of Vineyards: Breganze DOC area

Vinification: soft pressing to extract the top-grade must only, fermentation in heat-conditioned stainless steel tanks

Maturation: in stainless steel tanks with 2 months spent on the lees

Colour: straw yellow with greenish tinges

Bouquet: intensely floral and fruity, green apples

Flavour: dry and crisp, persistent aromas

Alcohol content: 12% vol

Food pairing



Antipasti



Antipasti



Soft entrees