

## SOARDA VESPAIOLO

A white wine with a bright straw yellow color and greenish reflections, a sign of freshness and youth. On the nose, it offers a lively bouquet with citrus notes of Meyer lemon and tangelo, accompanied by floral hints of honeysuckle and lime leaf. On the palate, it is fresh and dynamic, with flavors of lemon, pear, and tangy apricot. The finish is long, savory, and mineral, pleasantly balanced.

### TERROIR AND YIELDS

The volcanic-origin soil appears as an ancient lava conglomerate. It is also alluvial, warm, and fertile, rich in eroded pebbles that promote late harvests. The vineyard has a North-South exposure. Planting density is 220x80 cm between the rows, with approximately 4,500 vines per hectare, and a yield of around 2 kg per vine.

### VINIFICATION

After careful and precise selection, manual harvesting takes place. The grapes are placed in small crates and transported to the cellar where they undergo a second selection. They are then destemmed and, thanks to the force of gravity, go directly into the press, where a soft pressing of the whole berries takes place. Alcoholic fermentation takes place in small steel tanks with temperature control (around 15°C) where daily pumping over takes place on the fine lees.

### AGING

The wine is aged in stainless steel tanks for a couple of months.

**DENOMINATION:** BREGANZE VESPAIOLO DOC

**VINTAGE:** 2024

**VARITIES:** 100% VESPAIOLA

**ACIDITY:** 6,8 g/L

**ALCOHOL:** 13,5% VOL

**RESIDUAL SUGAR:** 6 g/L

