

ClasSicO

Fine Wines & Spirits
-est. 2002 -



Bastianich Vespa Bianco

Varietal: Chardonnay and Sauvignon Blanc

Soil: Little limy, rich of noble clays mixed to red gravel.

Appellation: Collio DOCG

Production: 2000 cs

Alcohol %: 13

Dry Extract: gr / liter

Residual Sugar: gr / liter

Acidity: gr / liter

Tasting Notes: Straw yellow with golden shades. Opens to the nose with refined aromas of white flowers, tropical fruit, apples, beeswax, chalk and hints of salinity and oak. The palate is elegant, rich in aromas, perfectly balanced between freshness, body and flavor. Long and lively persistence.

Vinification: The varieties that make up Vespa Bianco ferment separately, about 50 percent in temperature-controlled stainless steel and the remaining 50 percent in 5- and 40-hectoliter oak barrels. At the end of fermentation, retaining most of the yeasts, a long period of "batonnage" and subsequent bottling begins. Bottle aging completes the wine before it is released for sale.

Food Pairing: White meats, such as roast chicken or turkey, and also veal, pork and meaty fish.

Accolades

2021 **92** pts R. Parker



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