

# ClasSicO

Fine Wines & Spirits  
-est. 2002 -



# Bastianich Vespa Rosso

**Varietal:** Blend based on Merlot e Refosco.

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

**Appellation:** Friuli DOC

**Production:** 1100 cs

**Alcohol %:** 13.5

**Dry Extract:** gr / liter

**Residual Sugar:** gr / liter

**Acidity:** gr / liter

**Tasting Notes:** A lovely blend of Merlot and Refosco, the Bastianich Vespa Rosso is a beautifully layered and generous wine that starts off with ripe cherry and blackberry and segues to spice, campfire ash and baker's chocolate. There are subtle touches of both the sweet and the savory, and the wine is grounded and balanced at its core. This is a mid-weight red with soft tannins and a solid sense of balance. Production is 13,000 bottles.

**Vinification:** The grapes are selected on sorting benches and then destemmed, crushed and started in temperature-controlled stainless-steel tanks for fermentation between 25 and 27 C°. After a short decantation period, the wine is placed back in stainless steel tanks for the complete malo-lactic fermentation to take place. At the end of this, the various batches of wines that make up Vespa Rosso are placed separately in oak barrels where they begin the aging phase for about 18 months. Subsequently, the wines follow an aging period of about 18 months in the bottle.

**Food Pairing:** A wine particularly suited to grilled meats and medium-aged cheeses, it performs equally well with fish soups and spicy, structured preparations.

## Accolades

2015 **94** pts R. Parker



3908 E Broadway Rd Suite 100 Phoenix AZ 85040  
p. 480 557 8466 f. 480 557 0556

[www.classicowines.com](http://www.classicowines.com)