

BASTIANICH

VESPA BIANCO I.G.T. VENEZIA GIULIA



GRAPE VARIETIES

45% Chardonnay, 45% Sauvignon Blanc, 10% Picolit

CHARACTERISTICS OF THE PRODUCTION ZONE

AREA: the hills of Buttrio, Premariacco and Cividale

ALTITUDE: 130-160 meters above sea-level

EXPOSITION: South, Southeast, Southwest

SOIL TYPE: calcareous marl (ponca) with mixed rock and clay

VINE DENSITY: 4000-8000 vines/hectare

VINE AGE: 10-30 years

HARVEST INFORMATION

YIELD PER HECTARE: 60-70 quintals

DATES OF HARVEST: 10 September until 20 October, depending on the variety

HARVEST METHOD: by hand in small cassettes

VINIFICATION: Each variety is harvested separately at optimum ripeness. The grapes are selected on sorting tables at the winery and lightly pressed immediately. The first free-run must is considered the "fiore" and is kept apart, cooled to 10-12°C and gravity-decanted for 48 hours. The press juice is cooled to 10-12°C and clarified. At the end of this operation, the two parts are re-combined for fermentation.

Vespa Bianco is fermented 50% in Stainless steel and 50% in oak casks of either 500 liters or 4000 liters.

At the end of fermentation, after racking that includes a large portion of the lees, we begin the long period of battonage with intermittent rackings until May, when the blending process begins until the final blend is made and the wine is bottled in July.

Ageing in bottle lasts for at least one year before the wine is ready for sale.

ANALYTICAL DATA

Alcohol: 13,5% vol.

Residual Sugar: 3-5 g/l

Acidity: 5.40 g/l

Ph: 3.2

TASTING NOTES

The flagship of the Bastianich estate was born with the winery in 1998 as standard-bearer and clear enological message: Friulian wine, in its greatest expression, has nothing to envy both in terms of quality or longevity compared to the other world-famous whites of the world. It is through this longevity that Vespa Bianco has built its reputation and its fame. Thanks to the elegance conferred by Chardonnay, the structure provided by ripe Sauvignon Blanc and the creaminess of Picolit, this wine represents the peak of Friulian "super-white" blends and is rightly considered among the best white wines in Italy. In its youth Vespa exhibits nuances of both yellow and antique gold hues, with extraordinary brightness and clarity. On the nose hints of beeswax, apricots, and honey give the wine an immediate, fresh, though structured impact. On the palate the enveloping complexity comes to bear, the structure and texture of the wine expanding across the palate with finesse, voluptuousness and balance. Incredible when aged for 5 or 10 years in the bottle (or even more). Vespa matches perfectly with shellfish and crustaceans, although it easily accompanies any kind of white meat and robust preparations (even smoked). Unforgettable when sipped on its own, perhaps after a hard day at work...