



# Brenta

BREGANZE VESPAIOLO DOC

Still dry white



Organically Certified Wine

GRAPE	100% Vespaiola
IN THE VINEYARD	
VINEYARD	1,5 ha, 118m AMSL, North/South exposure, planted in 2006
SOIL	alluvial and clay, medium-textured soil
TRAINING SYSTEM	single and double curtain overturned (Guyot) with 8-10 buds
PLANTING DENSITY	4.400 vines/ha
YIELD	max 85 q/ha
HARVEST	third week of September, hand harvest and sorting
IN THE CELLAR	
WINE MAKING	sur lies fermentation in steel tanks at a controlled temperature of 14-16°C for 4 months at least
N. OF BOTTLES	10.000
BOTTLE	burgundian, 750 ml

*Authentic expression of Vespaiola native grape, of surprising freshness and acidity, but above all with a great aging capacity. The name of the wine is Brenta, the river that crosses Bassano del Grappa and whose right bank borders with the vineyard.*

## SENSORY ANALYSIS

**Sight** straw-yellow with greenish notes

**Smell** pink grapefruit, tangerine peel

**Odor and taste** aromatic, excellent acidity

**Serving temperature** 8°C

## FOOD PAIRING

Well-matched with fried appetizers, vegetarian dishes and fish. An intriguing alternative to a sparkling wine at aperitif time.

*A traditional recipe that we recommend*  
A White Asparagus DOP of Bassano del Grappa served with hard-boiled eggs and Villa Angarano's extra-virgin organic olive oil drizzled over.



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