

Cantina Col Dovigo Breganze Vespaiole DOC Veneto, Italy

Col Dovigo Vespaiole



Varietal	Vespaiole
Vintage	2015
Soil	Volcanic tuff-based and white gravel
Trellising/training	Guyot
Altitude	185 meters above sea level
Direction	East / South-east
Yield /hectare.	1 Ha. producing 110 quintals per Ha.
Viticulture	Grown on steep slopes, delicate and, traditionally the first to bloom, pruning et al are all performed by hand
Fermentation	Fermentation in stainless steel tanks at a temperatures of 16 to 18 ° C for around 10 to 15 days
Ageing	4 to 5 years
Residual Sugar	7 g/L
Acidity	6.5 g/L
Sulfites	120 mg/L