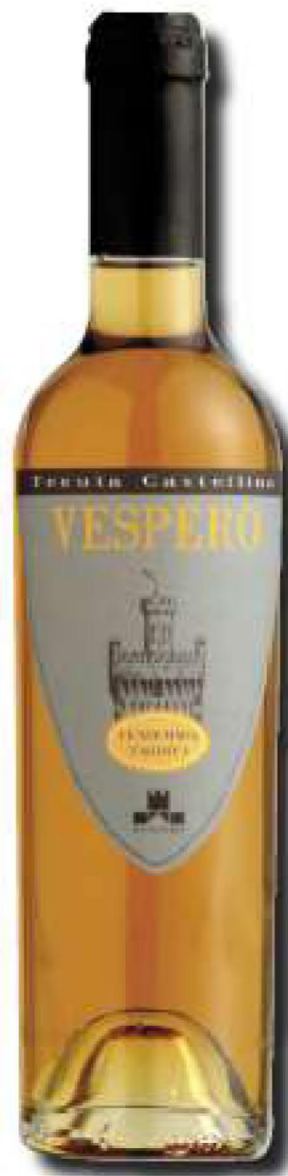




Vespero

vendemmia tardiva

Yellow colour with amber tinges, bouquet of ripe fruit, candied citrus fruit, apricot, mushrooms. Full and variegated flavour, a strong, well-structured wine with a good sweet aftertaste.



TYPE

I.G.T. Sebino

GRAPES

Chardonnay 100%.

HARVEST

From 1 November to 10 November, harvesting strictly by hand, with very careful selection of the bunches before pressing.

CULTIVATION METHOD

Buttressed bars.

AVERAGE YIELD PER HECTARE

12 Hl.

PRESSING

Light cold contact with the skins for 12 hours and then gently pressed to obtain only the best must.

WINE-MAKING

In contact with the skins for 24 hours before fermentation in casks for 24 months.

COMBINATION

Dry confectionary and medium mature cheeses.

SERVICE TEMPERATURE

Serve cool at 10°C if drunk with dry confectionary; at room temperature 16°C if drunk with medium mature cheeses.

CONSUMPTION PROSPECTS

The wine is ready to drink. If suitably stored, it may age for a medium long period (5/10 years).