

BASTIANICH

VESPA ROSSO I.G.T. VENEZIA GIULIA



GRAPE VARIETIES

Blend based on Merlot and Refosco dal Peduncolo Rosso.

CHARACTERISTICS OF THE PRODUCTION ZONE

AREA: the hills of Buttrio, Premariacco, Cividale and Prepotto

ALTITUDE: 150-200 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: 20-40 years

HARVEST INFORMATION

YIELD PER HECTARE: 50-60 quintals

DATES OF HARVEST: 10 September to 20 October depending upon variety

HARVEST METHOD: by hand in small cassettes

VINIFICATION: The grapes are sorted at the winery to select only the best fruit, and are then de-stemmed and placed into stainless-steel tanks for fermentation at 77-80°F (25-27°C), separately by variety and vineyard. Careful pump-overs and punch-downs are performed throughout the fermentation which lasts 15-18 days. After fermentation and maceration, the skins are pressed in a vertical basket press to extract the softest tannins. After a short period of settling, the wine is racked into stainless steel tanks for complete malolactic fermentation, after which the wine is transferred, always separately, into French oak barriques (70% used and 30% new) where the wines are aged for 18 months in wood. Finally the wines are blended and bottled, resting in bottle for another 12-18 months before release.

ANALYTICAL DATA

Alcohol: 13,5% vol.

Residual Sugar: 5-7 g/l

Acidity: 5.3 g/l

pH: 3.2

TASTING NOTES

Created as the red counterpart to its illustrious "colleague" Vespa Bianco, Vespa Rosso was born a classic bordeaux blend with a hint of Friulian Refosco. This international blend was leveled into a more Friulan blend in the 2013 vintage when Schioppettino replaced the 20% of Cabernet Sauvignon and Franc. Vespa Rosso now perfectly represents northern Italian structure and tipicity (think: higher acidity), fruitiness, balsamic notes, tannic structure and juiciness. The color is luminous ruby red, brilliant and rich, while the nose shows ripe mulberry and black cherry, with none of the vegetal aromas often found in northern Italian reds. A red of uncommon extraction and body, the palate shows sweet, velvety tannins along with perfectly balanced acidity and alcohol. This balance and elegance renders Vespa Rosso rich, pleasant and incredibly drinkable, even considering the high level of dry extract and concentration. The finish is long, intense and persistent. Particularly adapted to grilled red meat and medium-aged cheeses, Vespa works well also with fish stews and spicy cuisines.