



San Bortolo

BREGANZE TORCOLATO DOC RISERVA

Still sweet 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	mid-September, the grape bunches are carefully selected, hand harvested and put in 2-kilo cases, then naturally dried in an airy granary
IN THE CELLAR	
WINE MAKING	24 months in new barriques
AGING	grape pressing in February with a yield of 25-30%; first fermentation sur-lies in French oak barriques for almost one year
N. OF BOTTLES	1.500
BOTTLE	bordelaise, 500 ml

The result of a selection of Vespaiola grapes dried inside the Granary of Villa Angarano's Palladian Barchessa during a whole winter. A wine unique for its perfect balance between sweetness and surprising freshness. Precious like San Bortolo, a small, old church north of the estate, connected to Angarano's bank by the ford of the same name that crosses river Brenta.

SENSORY ANALYSIS

Sight bright amber yellow

Smell citrus, apricot jam and fresh hazelnuts scents

Odor and taste sweet, soft, held up by an important freshness, persistent; after-taste of dried fruits, balsamic honey and almonds

Serving temperature 10°C

FOOD PAIRING

Well-matched with dry cookies and blue cheese.

A traditional recipe that we recommend

Bassano's *Forti* (cookies with cocoa, almond and spices) and *Gubana* (snail-shaped sweet).



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