



BASTIANICH

Vespa Bianco

The flagship wine of the Bastianich estate, Vespa Bianco was created to showcase the power and evolution that a great Friulian white can have. Consisting of equal parts Sauvignon and Chardonnay with a measure of Picolit, Vespa becomes more than a sum of its parts, a wine of uncommon complexity and longevity.

GRAPE VARIETIES

45% Chardonnay, 45% Sauvignon,
10% Picolit

TASTING NOTES

A tightly wound balance of minerality and citrus, evolving over time into a more viscous expression of wildflowers, clover honey and mature pear. The palate sensations are more like those of a red wine. Its tannic structure and acidic backbone lend it not only immediate impact but also a long life. Vespa Bianco can be further aged up to 7 - 10 years after the vintage.

GREAT WITH

Roasted turkey, duck and pork. Shellfish, especially lobster and scallops. Mushroom based dishes, like mushroom risotto. Elegant cheese-dressed pastas.

“... layers of fruit supported by a lovely vein of minerality which gives the wine notable continuity on the palate as well as a long, clean finish ... Clearly has the stuffing to develop further complexity in bottle”



VINIFICATION

Chardonnay and Sauvignon: each variety is vinified separately in 50% 4000-liter oak 'botti' and 50% stainless steel. The Picolit ferments in 500 liter Tonneaux. Malo-Lactic fermentation is limited to 50%. Following vinification, the wines rest in their respective vessels for almost a year on the lees, after which they are blended to create Vespa Bianco.

VINEYARD LOCATION

Villages of Buttrio and Premariacco in the Colli Orientali del Friuli DOC

SOIL TYPE

Calcareous marl

VINE TRAINING SYSTEM

Guyot

VINES PER HECTARE

6,000 - 8,500 per hectare

AVERAGE AGE OF VINES

5-25 years

PRODUCTION

Approx. 2,500 twelve-bottle cases

WINEMAKERS

Emilio Del Medico, Maurizio Castelli