



# 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