



BASTIANICH

Vespa Rosso

Vespa Rosso is our estate red which balances power and finesse through a combination of indigenous and international varieties. A wine with ripe fruit and a slightly new-world flavor profile. The lush palate makes it drinkable upon release, though it is structured enough for aging.

GRAPE VARIETIES

50% Merlot, 30% Refosco, 15% Cabernet Sauvignon, 5% Cabernet Franc

TASTING NOTES

Vespa Rosso is uncommonly fruit-forward and structured for a "cold weather" red wine, and yet it retains many of the spicy, earthy notes that characterize Friulian reds. The extra effort made in both the vineyard (sharply reducing yields) and the cellar (small batch fermentation in tonneaux) helps elevate Vespa Rosso beyond the ranks of everyday reds.

GREAT WITH

Steaks and braised red meats.

"... the elegance of a Friulian red and the ripeness, fruit and structure of a thoroughly modern wine... perfectly balanced oak, fruit and acidity"



VINIFICATION

The wine is crafted by macerating and fermenting the different varieties individually in open-topped, 500-liter tonneaux. Punch-down is done by hand for the softest possible extraction. We use a vertical wood press which extracts softer tannins as there is less skin-against-skin friction with this type of press. After barrel aging separately for 18 months in Allier barrique, the blend is created and the assemblage then receives another 1 year of bottle aging before release.

VINEYARD LOCATION

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

SOIL TYPE

Calcareous marl

VINE TRAINING SYSTEM

Guyot

VINES PER HECTARE

5,000 - 8,000 per hectare

AVERAGE AGE OF VINES

5-20 years

PRODUCTION

Approx. 500 twelve-bottle cases

WINEMAKERS

Emilio Del Medico, Maurizio Castelli