

COLLIO BIANCO

CASTELLO DI SPESSA

Vineyard age: **planted in 1993**

Serving temperature: **10-12° C**

Training system: **Guyot**

Alcohol (ABV): **13,5%**

Sugar rate: **1,5 g/L**

Total acidity: **5 g/L**

Management of the vineyard:
**controlled grassing
with row processing**
Harvest: **the first ten days of
October**



VINTAGE AND HARVEST NOTES

2015 - The sprouting period (April 10-15) and flowering period (May 30) were average for the Collio area. The veraison stage (third decade of July), however, advanced the average record by a few days. Infrequent rainfall and high summer temperatures in July and August inhibited the proliferation of botrytis (and rot) on the clusters, allowing for a qualitatively optimal harvest, which was characterized by an excellent level of technological maturity.

WINEMAKING

During the harvest the grapes are subjected to a strict sorting process, to optimize the quality of the raw material. Then there is a maceration for one night at a temperature of 5 °C. The grapes are then pressed with a soft process to safeguard the integrity of the skins and thus avoid crushing. Cooling of the must with cold decanting in stainless steel tanks. First transfer directly into barrique, where both alcoholic and malolactic fermentation take place. Then, it ages in barrique for 6 months according to vintage. It clarifies only if necessary. Bottling with light filtration and then aging in bottle.

VINEYARD LOCATION

Capriva del Friuli

TASTING NOTES

A wine of exceptional power and structure. The fermentation in barrique gives it a majestic complex and irresistible bouquet of aromas. The palate is full, broad and full-bodied.

FOOD PAIRING

An incomparable combination with fish soup, baked fish, boiled and mustard. Perfect with goose liver and noodles with truffles.

AWARDS:

2015:

- 92 pt James Suckling
- 97 pt Doctor Wine
- 95 pt Italy's Finest Wines
- 91 pt The Wine Journal

2013:

- 92 pt James Suckling
- I Vini di Veronelli

2012:

- 92 pt James Suckling
- I Vini di Veronelli