

Acininobili



Location of vineyard: Breganze hills

Exposure and type of land: volcanic and tuffaceous hills

Grape variety: 100% Vespaiole

Vine layout: painstaking manual selection of stalks with undeveloped Botritis cinerea (noble rot)

Aging: for two years in new barriques, in bottles for one year

Residual sugar: 210 g/l

Color: brilliant deep antique gold

On the nose: great, intense and spicy bouquet of honey, dry fruit, raisins and mineral flint

In the mouth: sweet yet elegant, this wine is full-bodied, elegant and sumptuous. Very long and satisfying finish: an exciting experience!

As a pairing we suggest foie gras, but also is a perfect occasion when shared with a loved one in front of the fireplace - the perfect meditation wine!