



## TORCOLATO AND BREGANZE WINE ROAD

The Torcolato and Breganze Wine Road is named after the prestigious wine that represents the territory of "Pedemontana Vicentina" in the world: the Breganze CDO Torcolato, the "wine nectar" obtained from the air-dried grapes of the Vespaiola variety. It is a wine route that spreads in the Pedemontana Vicentina (Pre-Alps foothills of Vicenza Province) stretching between the valleys of the Astico and Brenta rivers, within the Breganze CDO area, significantly touching the Town of Marostica.

Breganze has always been a land of great wines. Pillowed among gentle hills, the town is almost suspended between a teeming plain and the stern mountains in the background. *Breganze dal buon vin, dal ricco prete* (Breganze with its good wine and rich priest) wrote in 1600 Carlo Dottori, a Paduan poet. The history of this town has always been intimately linked with winegrowing and it's no surprise that the first written documents are none other than notarial deeds of purchase and sale of vineyards, around the year 1000. Proof of the fact that winegrowing has been practiced since ancient times. Yet, it is only between the sixteenth and the seventeenth century that Breganze starts to stand out as a land of excellent wines. In 1754 Valeriano Acanti in his *Il Roccolo Ditirambo*, a kind of guide to the wines of Vicenza at that time, lists thirty wine varieties, three of which were from Breganze: the Gropello, a red wine that is nowadays an interesting rediscovery, the Vespaiolo, described by Acanti as *a parer d'uomo togato è il più prelibato* (according to a connoisseur it's the most delicious), and the Pasquale, that only was ready to be drunk in the spring after having left the grapes hang in the air: this last one is the predecessor of today's Torcolato.

The Breganze area was recognized as a Controlled Denomination Origin area in 1968, among the first ones in Italy. The area includes the hilly strip of land that stretches between the Astico and the Brenta rivers and includes, entirely or partially, the territories of Bassano del Grappa, Breganze, Fara Vicentino, Marostica, Mason, Molvena, Montecchio Precalcino, Pianezze, Salcedo, Sandrigo, Sarcedo, Schiavon and Zugliano. Besides the above-mentioned wines in the CDO Breganze area there are numerous farm products and traditional recipes that characterize the territory of the Torcolato and Breganze Wine Road: the PDO Asiago cheese, the PDO del Grappa extra-virgin Olive Oil, the PDO Sopressa (Salami) Vicentina, the PGI Marostica Cherry, the PDO White Asparagus of Bassano, the Torresani of Breganze (local pigeons), the Grappas, the Baccalà (Stockfish) alla vicentina.

### Information

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