



VIGNAIOLI CONTRÀ S  ARDA

*“ We believed that by planting dreams
we could pick grapes and olives”*



*... a dream that Mirco and Gloria Gottardi
started to realise in 1999...*

Vignaioli Contrà Soarda
Strada Soarda, 26- San Michele di Bassano del Grappa
Tel. +39 (0) 424 505562 Fax. +39 (0) 424 505562
www.contrasoarda.it - info@contrasoarda.it



The love and the passion of Mirco and Gloria gave birth to a dream named Vignaioli Contrà Soarda. Despite the fact that past and present connects the Gottardi family to the restaurant business since 1904, Mirco and Gloria, in 1999, decided to dedicate also to their other big passion: wine. The planted dreams brought to life an abandoned place for years on the Bassano hillside, where more than 60,000 vines and 1,000 olive trees found the perfect conditions to grow vigorous and able to sustain the biological viticulture. The bond with nature, and its continuous becoming, inspired the rediscover and the enhancement of the territory through its fruits and motivated the willingness to communicate it to the world through the wine. The cellar, in the same way, was built in total respect with the environment and the surroundings. Today, the second generation, composed by the children Marcello and Eleonora, pursue the family dream with the same dedication and enthusiasm. For nearly a century, from one generation to the other, the Gottardi Family handed down the feeling of devotion to the land, snatching it from the jaws of disregard, to elevate it to virtue.

“The sky gives, the earth receives, and the man brings to completion”

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Before...



...After

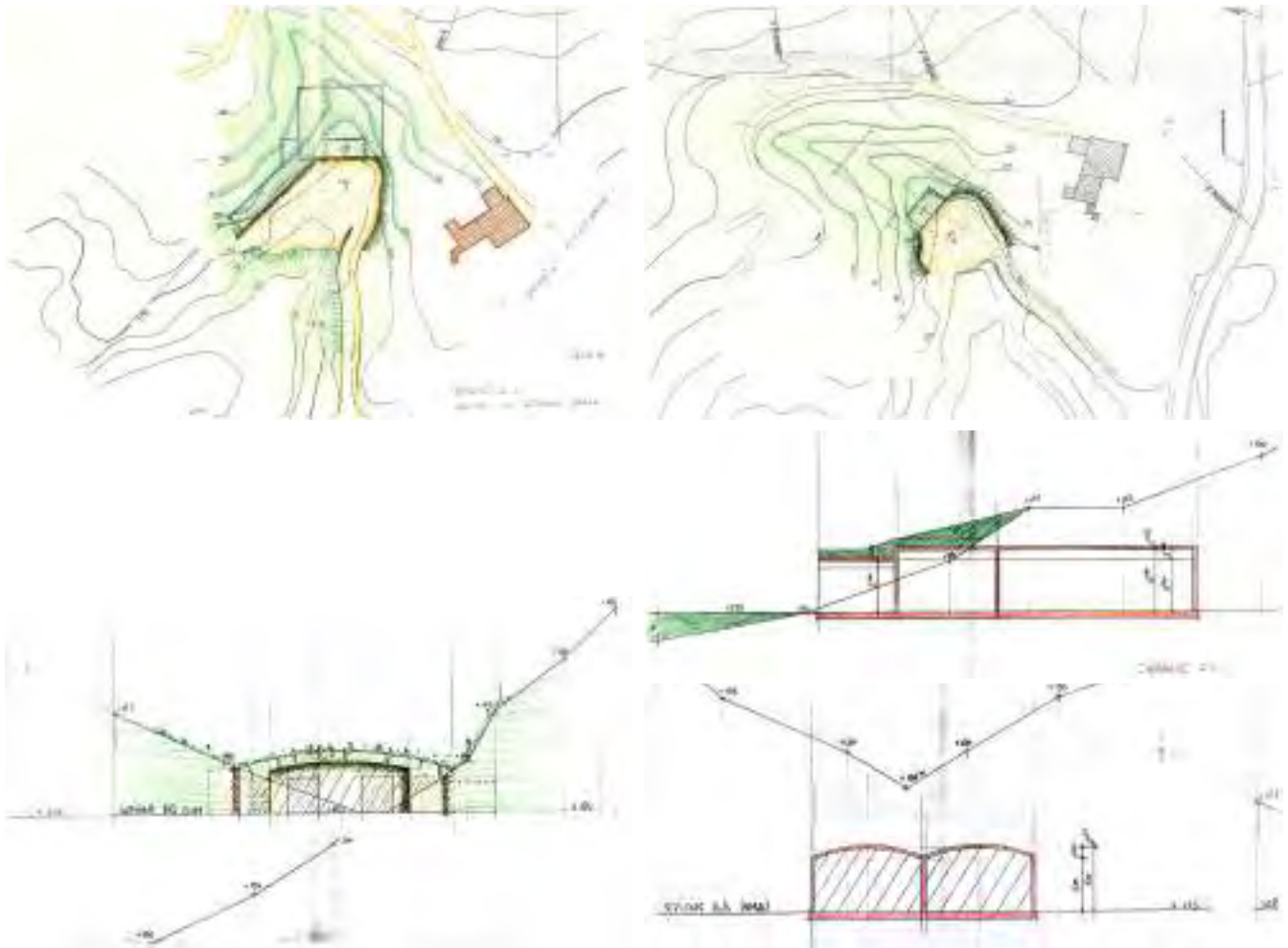


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The cellar

A unique architectural project

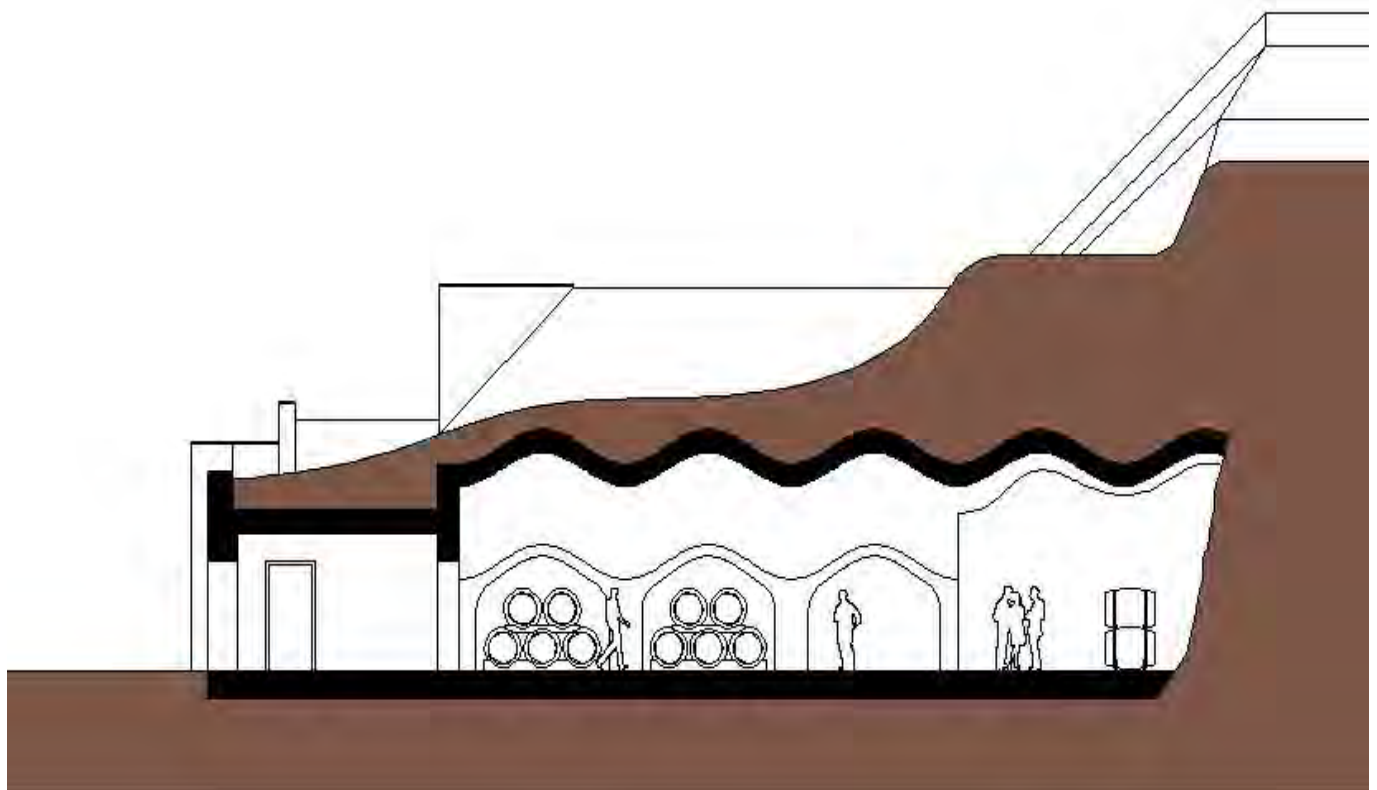


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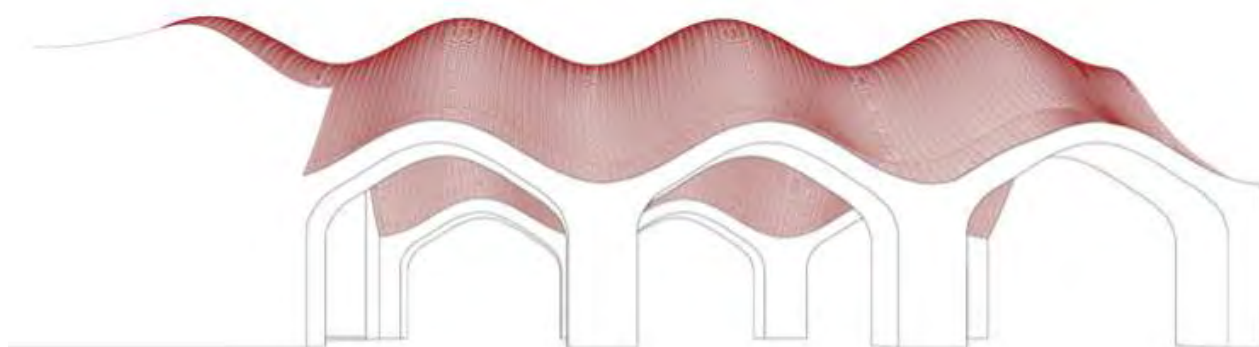


Inspiration and Innovation

The cellar, recipient of many prizes, plays a very important role in Contrà' Soarda. The intervention, started in 1999, concerned with the agricultural arrangement and the construction of the winery. The design of the building tries to combine the bio-architecture principles together with the technological production aspects aimed at the production of quality wines. The goal was to create a zero-impact building that had to be well integrated with the surrounding landscape and in harmony with the environment. This is only one of the reasons why the cellar was build almost completely under the hill and facilitates, on the other hand, the whole production processes: from the transportation of the grapes to the geothermic temperature control.



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The vineyard



The winery Vignaioli Contra' Soarda lays on a hilly surface at the feet of the Asiago plateau, in San Michele di Bassano del Grappa, a site dedicated to vines and olive tree growing since the times of Ezzelino da Romano between the X and the XI century.

Contra' Soarda, that from the toponymy means 'on the slope', rises on a unique environment, related to the volcanic soil, to the temperature fluctuation phenomenon originated by the cold northern winds coming from Valsugana Valley and to the sun exposure. The respect, the interaction and the enhancement of the peculiarities of the soil, of the microclimate, and the exposition reveals themselves as the fundamental variables of an authentic viticulture, and its identity.

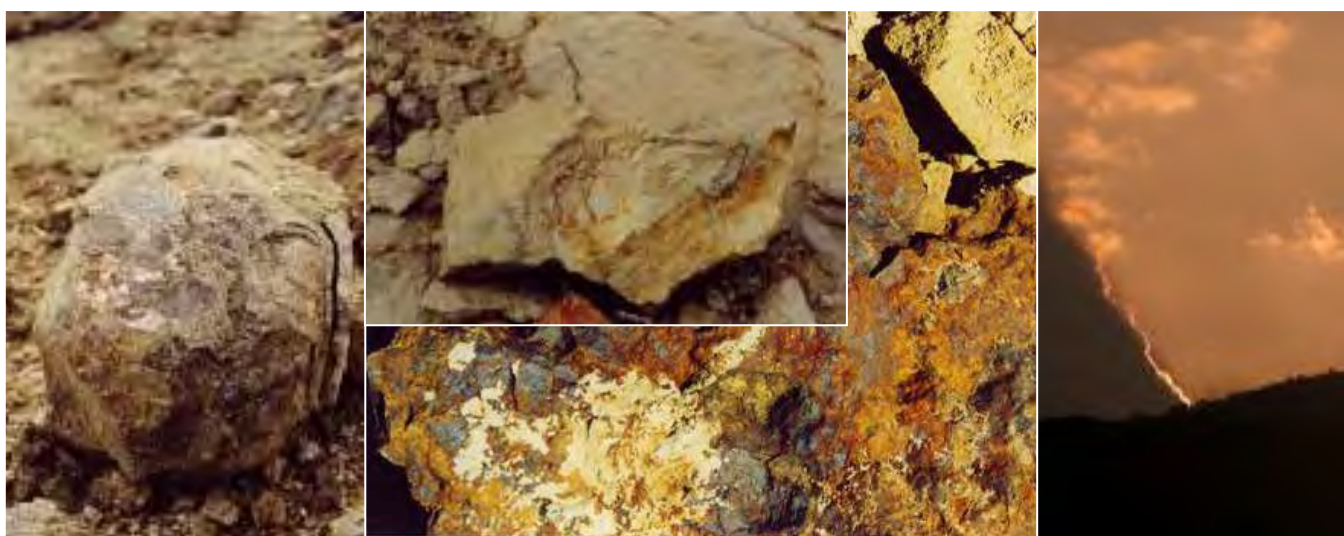
The land, which was covered of brambles and almost inaccessible due to more than twelve years of state of abandonment, was brought back to light after years of work, letting arise the estate in total harmony with the nature and the surrounding landscape.

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The identity of our land

The area where the vineyard of Contra' Soarda is located is also named 'the waters': a location full of emerging springs that, at the beginning of our intervention, we had to regulate in order to carry out an adequate agricultural solution. Despite that, the hygroscopic ability and the permeability of the volcanic soil (lava lapillus, with 'onion' structure), confer a good resistant to drought periods, as well as an important mineral charge and a unique energy. The soil, the heat seized and released by the rocks, the influence of the Brenta river, the strong temperature fluctuations between day and night due to the cold currents of the Valsugana valley and the constant breeze that blow in the hills, are just few of the factors that characterize an incredible potential and a deep identify of our territory. We learned how to listen to our terroir, how to get the diverse shades and how to preserve its memories, its perfumes, its tastes and to confer them into our wines. Our production philosophy, certified bio, motivates us not only to communicate our places, but also to respect them. This is how, every day, we get in touch with our land, working it and trying to get and interpret her teaching. The care, the selection and the attention to the fruits of our vines are essential for supporting our idea of viticulture and winemaking.



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Biological agriculture... Biodynamic mind!



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The grape varieties

The vineyard of Contra' Soarda is located at the borders of the Breganze DOC, famous for its production of Vespaiolo and Torcolato. Our land give birth to varieties such as Vespaiola, Marzemino, Garganega, our terroir characterizes the indigenous varieties of the appellation and we try to rediscover and revisit them.

The **Vespaiola** is a white autochthon variety coming from the foothills of the province of Vicenza. Its origin and the époque of its cultivation are still uncertain. The Acerbi point out its presence in the area of Bassano and Marostica in 1825. The name 'Vespaiola' refers to the preference of the wasps (in Italian, Vespe) for the ripped berries and the high sugar level during the harvest. The most interesting characteristic of this variety is its high level of acidity that confers to the wine freshness and structure. Nevertheless, Vespaiola is also used for the production of a passito wine, the Torcolato, where acidity plays an essential role in maintaining the harmony with the high sugar concentration level.

The **Garganega** is the most renowned variety of the Verona and Vicenza province. Some think it belongs to the Trebbiani family, some other think it belongs to the Greek group, even if the ampeleographic characteristics are different. Its leaves are medium and pentalobate and its grapes are long and loosely packed. Its berries have a thick skin of a yellow-gold color and a very juicy juice.

The **Marzemino** red variety comes originally from Veneto region. Some says it comes originally from Crianza, others from the Padova province. It is anyway recurring that is connected to Veneto. In 1600, in Germany, it was reported a "Marzemino from Bassano del Grappa". People think that its name derives from the latin "Marzarimen", which means March wheat.



The grape varieties



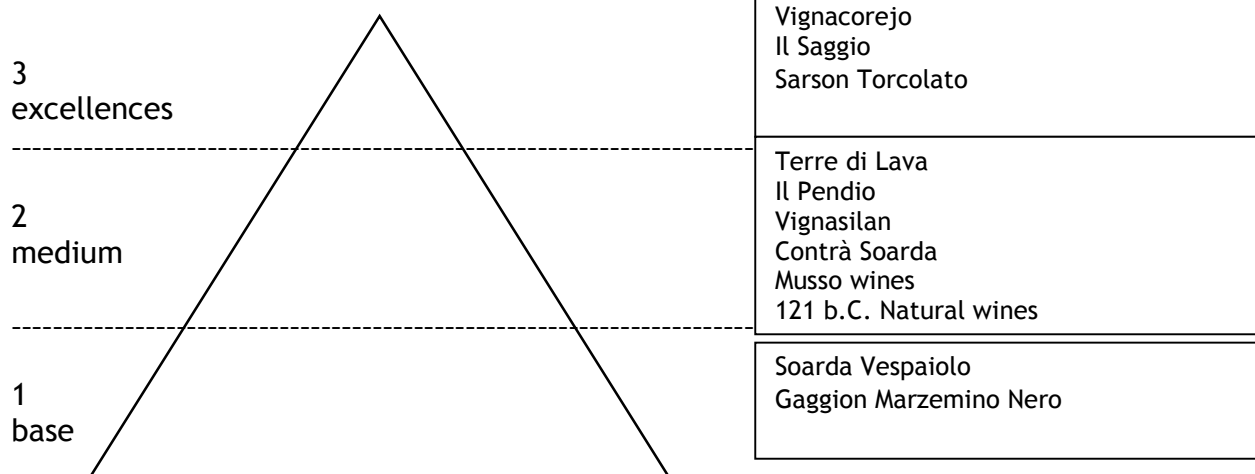
The **Carmenere** is a red variety that is originally from the ancient Albanian “Vitis Biturica”, brought to France by Romans. The name could derive from “carminio”, due to its purple and intense color of the wine. Carmenere is a very delicate variety, that’s why in France it is almost no more cultivated, becoming today widely planted in Chile. In the past times Italians thought they where planting Cabernet Franc and figured out after a while that it was actually Carmenere, therefore today in Italy you can find it in Veneto and in Friuli Venezia Giulia.

The red variety **Pinot Noir** is considered one of the noblest red varieties in the world. It belongs to the ‘international’ varieties and it comes originally from France, even if it is cultivated all over the world. It is a very hard variety to grow and to vinificate. It is very sensitive to the terroir, and that is the reason why you can get very different interpretation of it.

The **Merlot** is a red variety originally coming from the Gironde, in the South West of France, especially in the Bordeaux area, where it is famous for being blended with the Cabernet. In Italy, the Merlot arrived at the end of 1800, in Friuli Venezia Giulia and later on in Trentino Alto Adige and Veneto and where it found the perfect conditions to grow vigorous.



Our wines



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Our wines



Soarda

Classificazione: Breganze Vespaiole d.o.c.

Uve: Vespaiole

Affinamento: Acciaio 6 mesi

Colore: Giallo paglierino con riflessi tendenti al verde

Aroma: Note floreali agrumate, pompelmo, frutta esotica



Gaggion

Classificazione: Veneto Rosso i.g.t.

Uve: Marzemino nero

Affinamento: Acciaio 12 mesi, barriques e tonneaux 12 mesi

Colore: Rosso rubino con riflessi violacei

Aroma: Fruttato, erbaceo con tannini vegetali e finale speziato





Our wines



il Pendio

Classificazione: Veneto Bianco i.g.t.

Uve: Garganega, Vespaio

Affinamento: 80% garganega
barrique 12 mesi, 20% vespaio
acciaio 12 mesi. Bottiglia 6 mesi

Colore: Giallo paglierino

Aroma: Note floreali con aromi
secondari e terziari di frutta matura
e spezie



Terre di Lava

Classificazione: Breganze Rosso
Riserva d.o.c.

Uve: Merlot

Affinamento: Barrique 24 mesi,
bottiglia 12 mesi

Colore: Rosso rubino intenso

Aroma: Note di frutta matura,
intenso speziato con eleganti
aromi di vaniglia



Vignasilan

Classificazione: Breganze
Vespaio d.o.c.

Uve: Vespaio

Affinamento: Acciaio 6 mesi,
bottiglia 24 mesi

Colore: Giallo paglierino

Aroma: Idrocarburi, lieviti, agrumi





Our wines

Vignacorejo

Classificazione: Veneto Rosso i.g.t.

Uve: Pinot nero

Affinamento: Tonneaux 36 mesi,
bottiglia 12 mesi

Colore: Rosso rubino scarico, con riflessi
granati

Aroma: Sensazioni primarie intense e
persistenti, cuoio, frutta matura e spezie

il Saggio

Classificazione: Veneto Rosso i.g.t.

Uve: Carmenère ed altri autoctoni

Affinamento: barrique e tonneaux 48
mesi, bottiglia 12 mesi

Colore: rosso rubino intenso con
rifiessi granato scuro

Aroma: Note di frutta matura, intenso,
speziato





Our wines



VIGNAIOLI
CONTRÀ
SOARDA

Dopo un decennio di progressiva abilità esecutiva, da una scrupolosa ricerca e selezione nasce CONTRÀ SOARDA.

Vino che, attraverso una serie di micro-vinificazioni di varietali prevalentemente autoctoni, rappresentativi del territorio, è espressione della nostra filosofia produttiva.

Le sue caratteristiche di unicità, nel rispetto dell'ambiente e della natura che lo circonda, sono la risultante della perfetta e precisa sinergia delle sue componenti.

Note: fermentazioni spontanee, non filtrato

Classificazione: Veneto Rosso I.g.t.

Uve: 7 microvinificazioni da varietali autoctoni

Affinamento: diversificato a seconda del varietale, acciaio-barriques-tonneaux

Colore: rosso rubino scarico con riflessi granati

Aroma: armonia di sensazioni di freschezza e mineralità. Piccola frutta rossa, macchia mediterranea, spezie dolci.



Our wines

121 b.C.

*“It is impossible to reach the supernatural
Without passing through nature”*



*Spontaneously fermented,
without temperature control
and without sulphites added*

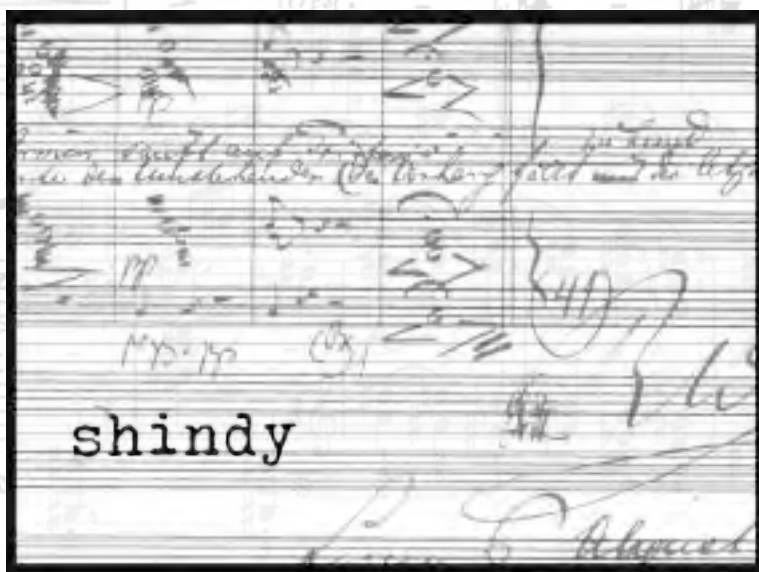


Our bubbles:

~ SHINDY ~

SINDHY is our new Noisy Bubbles! Created out of Marzemino and Pinot Noir grapes, Shindy rosé aims to be an easy-drinking and refreshing sparkling wine. Thanks to its long Charmat process, the bubbles are fine, the aromas are young and fresh, with floral and red berries notes.

Noisy Bubbles



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*From fine raw materials,
To refined quality products*

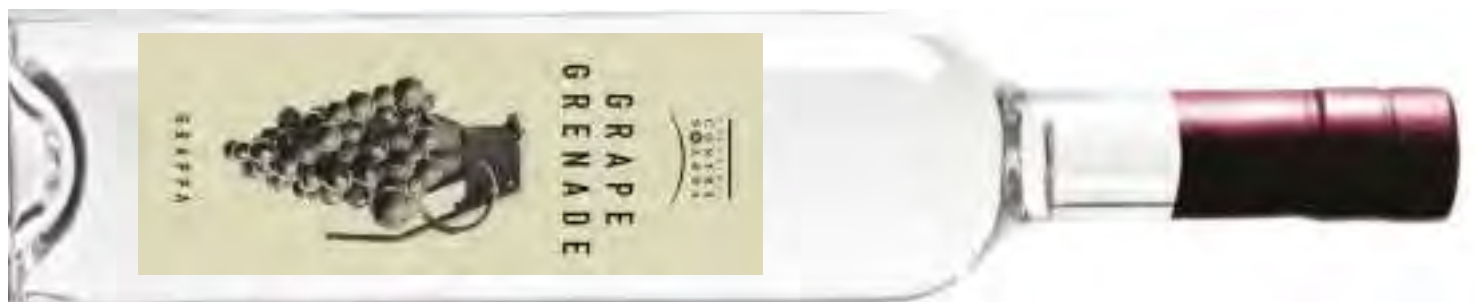




From dried Vespaiola grapes ... to Torcolato



From precious marc ... to Grappa from Bassano



From quality olives ... to Extra Virgin olive oil



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Our wines

MU
SS
O

Musso is a new project of Vignaioli Contrà Soarda dedicated to our lovely donkeys living in our hill in Bassano del Grappa, Veneto. This collection of wines was created with the idea of communicating something authentic in a funny and provocative way: "Terroir? I'm part of it". Serafino, Oliva and the ones that will follow, are part of our everyday life and contribute to the daily vineyard work.



LIMITED
EDITION

TERROIR?
I'M PART
OF IT.

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Our wines

SERAFINO 2010

Class: Veneto Rosso IGT
Grapes: Cuvée of Marzemino, Carmenere and Gropello

Ageing: barrique and tonneau for 24 months and 1 year in the bottle

Curiosity: Serafino has a charming attitude. He is a big and strong donkey but graceful and elegant in his movements



OLIVA 2011

Class: Veneto Rosso IGT

Grapes: Cuvée of Marzemino, Pinot Noir and Carmenere

Ageing: tonneau for 2 years and 1 year in the bottle

Curiosity: Oliva is a friendly donkey mama who is able to please and take care of everyone. She is sharp like a woman but cuddly like an animal



RISERVA 2007

Class: Breganze Rosso DOC Riserva 2007

Grapes: Cuvée of Merlot and Marzemino

Ageing: barrique for 4 years, 4 years in the bottle

Curiosity: donkeys like to age up to forty years

LIMITED EDITION
4567 BOTTLES



Ready for the next?





CONTACT US!

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