



MU
SS
O

TERROIR?
I'M PART
OF IT.





SERAFINO 2010



OLIVA 2011



POMÈA 2012



BURRITO 2013

Denomination

Veneto Rosso I.G.T. – Marzemino nero, Merlot and Carmenere

Area of production

On the hills of Bassano del Grappa from 150 to 350 meters a.s.l.

Musso, in Venetian dialect, means donkey. Burrito is the name of our little and youngest donkey.

Training and yield per hectare

220x80 cm between rows, with a number of nearly 5000 grape vines per hectare. Yield is around 1/1,5 kg per plant.

Nature of the soil and exposure

The soil is volcanic, rich in minerals and salts and permeable, allowing vine roots to go deep underground and find balanced moisture exchange. The exposure is East-West.

Harvest

The grapes are carefully selected and harvested by hands. Grapes are picked when the concentration of sugar, acidity, aromas and phenolic compounds reach the perfect level. The grapes are then collected into cases, and with a fast and efficient transportation, are brought immediately to the rooftop of the cellar, where are subjected to another selection and then are partially de-stemmed.

Vinification

The grapes enter the vinification room through natural gravity force and start a spontaneous fermentation in small steel tanks. Each microvinifications is carried individually. The wine stays 15/20 days in maceration with the skins with temperature around 24-28°C. The malolactic fermentation takes place in steel and barriques and is naturally achieved through temperature control.

Refining

The refining happens in barriques and tonneaux for 24 months and almost 2 more years in the bottle. The blending is done after the aging time in wood. It's here where we try to reflect the character of our donkey.

Ageing

From the day of the release up to 15 years, or maybe more?!

Our production system follows the organic parameters, in total respect with nature and the environment.



RISERVA 2007

Denomination

Breganze Rosso D.O.C. – Merlot and Marzemino

Area of production

On the hills of Bassano del Grappa from 150 to 300 meters a.s.l.
Musso, in Venetian dialect, means donkey.

Training and yield per hectare

220x80 cm between rows, with a number of nearly 5000 grape vines per hectare.
Yield is around 1/1,5 kg per plant.

Nature of the soil and exposure

The soil is volcanic, rich in minerals and salts and permeable, allowing vine roots to go deep underground and find balanced moisture exchange. The exposure is East-West.

Harvest

The grapes are carefully selected and harvested by hands. Grapes are picked when the concentration of sugar, acidity, aromas and phenolic compounds reach the perfect level. The grapes are then collected into cases, and with a fast and efficient transportation, are brought immediately to the rooftop of the cellar, where are subjected to another selection and then are partially de-stemmed.

Vinification

The grapes enter the vinification room through natural gravity force and start a spontaneous fermentation in small steel tanks. The wine stays 15/20 days in maceration with the skins with temperature around 24-28°C. The malolactic fermentation takes place in steel and barriques and is naturally achieved through temperature control.

Refining

The refining happens in barriques and tonneaux for 48 months and 4 more years in the bottle.

Ageing

From the day of the release up to 30 years, or more.

Our production system follows the organic parameters, in total respect with nature and the environment.



TERROIR?
I'M STILL
PART OF IT.