



VIGNAIOLI CONTRÀ SOARDA



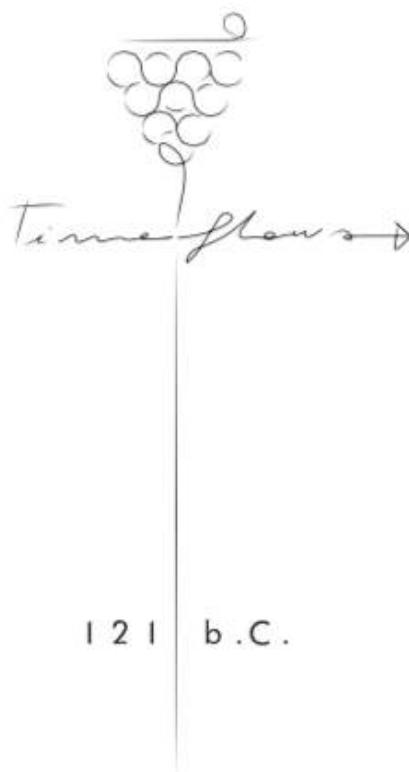
Soarda – Vespaio
Breganze Vespaio DOC
6 months in steel tank

Gaggion – Marzemino nero
Veneto rosso IGT
12 months in steel tank
12 months barrique and tonneau

Il Pendio
Veneto bianco IGT
80% Garganega – 12 months in barrique,
20% Vespaio – 12 months in steel tank
6 months in the bottle

Terre di Lava
Breganze rosso Riserva DOC
100 % Merlot
24 months in barrique
12 months in the bottle

Vignasilan
Breganze Vespaio DOC
100% Vespaio
6 months steel tank
30 months in the bottle



CARMENERE

Spontaneously fermented
Without temperature control
Skin macerated in untoasted wooden barrels
No sulfites added

VESPAIOLO

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Our specialties



Grappa – Grape Grenade

After a delicate crushing, the grape skins are distilled by a distillation Master. The grappa is then refined for 24 months

Sarson – Torcolato

100 % Vespaiolo
24 months in barrique
6 months in the bottle

Olio extravergine di oliva – Pomèa

Handpicked olives are cold-crushed within 48 hours from the harvest

Il saggio

Carmenere, Gropello, Marzemino
48 months in barrique and tonneau
24 months in the bottle

Vignacorejo

100 % Pinot Noir
36 months in tonneau
12 months in the bottle



MUSSO

Musso Serafino 2010
Cuvee of Marzemino nero,
Carmenere and Gropello

Musso Oliva 2011
Cuvee of Marzemino nero, Pinot
Noir and Carmenere

Musso Riserva 2007
Cuvee of Merlot
and Marzemino nero



What's next?

TERROIR? I'M PART OF IT.