

VIGNAIOLI  
CONTRÀ  
SARDA

121 b.C  
CARMENERE

#### Denomination

Veneto Rosso I.G.T. – 100% Carmenerere

#### Area of production

On the hills of Bassano del Grappa from 150 to 300 meters a.s.l.

#### Training and yield per hectare

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

#### Nature of the soil and exposure

The soil is volcanic, permeable, rich in salts and minerals. The vines follow the hill slope, with an exposure to 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 small cases, and with a fast and efficient transportation, are brought immediately to the rooftop of the cellar, where are subjected to an additional selection before entering the destemmer and partially crushed (depending on the vintage).

#### Vinification

The grapes enter the vinification room through natural gravity force and start the fermentation spontaneously in conic trunk without temperature control and without sulfites added. The skin maceration lasts for over a week after the alcoholic fermentation stops. Malolactic fermentation takes place naturally afterwards.

#### Refining

The refining is of 18 months in barrique and 6 more months in the bottle. The wine is then bottled without clarification, filtration and stabilization.

#### Ageing

The wine can age up to 10 years, or more.

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



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