

VIGNAIOLI
CONTRÀ
SARDA

121 b.C
VESPAIOLO

Denomination

Veneto Bianco I.G.T. – 100% Vespaiola

Area of production

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

Training and yield per hectare

220x110 cm between rows, with a number of nearly 4500 grape vines per hectare. Yield is less than 2 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 stainless steel tanks and barrels without temperature control and without sulfites added. Skin maceration lasts for almost 3 weeks. Malolactic fermentation takes place naturally after the alcoholic fermentation.

Refining

The refining is of 6 months in untoasted (steam pressed) barrels. The wine is then bottled without clarification, filtration and stabilization.

Ageing

The wine can age up to 6 years, or more.

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



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