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VIGNAIOLI
CONTRÀ
SARDA



ROCCIA 2017

Denomination Veneto Rosso IGT- Pinot Nero 60%, Carmenere 20%, Marzemino Nero 20%

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 second passage barriques for the Marzemino Nero and Carmenere and tonneaux for the Pinot Noir, for 3 years.

Ageing From the day of the release up to 10 years, or more.

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



RISERVA 200

Denomination Breganze Rosso D.O.C. – Merlot 80% and Marzemino Nero 20%

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 Merlot ages for 48 months in new French oak barriques; while the Marzemino Nero ages both in French barriques and tonneaux of second and third passage. After the aging, wines are blended and rest in the bottle for 48 months before its release.

Ageing From the day of the release up to 5 years, or more.

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



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