



2024

The vintage

A vintage marked by above-average rainfall up to June, with relatively low temperature and overall reduced solar radiation. These conditions led to more uneven and delayed cluster development, resulting in a rather late ripening. However, Muscaris strong resistance to fungal diseases ensured a healthy yield at harvest, with perfect clusters carefully laid in crates for the drying process.

Flavour notes

A mountain passito obtained from Muscaris grapes, which combines aromas and sweetness with acidity and freshness. Clean and captivating, it shows notes of rose petals, apricots, rosemary, face powder, marigold and hawthorn. Medium-full body, linear and tasty in the sip, finishing slightly but expertly thin. Appealing.

APPELLATION	Bianco Veneto IGT
VARIETIES	Muscaris 100%
SOIL	Clay-based, loamy with calcareous rocks
VINE TRAINING SYSTEM	Guyot, 6400 vines per hectare, rows on a steep slope
YEAR OF PLANTING	2020
ALTITUDE AND EXPOSURE	780-810 m above sea level, southeast
FARMING METHOD	Organic certified
HARVEST	Handpicked clusters, transported in low-depth crates on 21/09 - yield 1 kg per vi
DRYING PROCESS	In crates for roughly 30 days in a temperature and humidity controlled room
WINEMAKING	Soft pressing of whole cluster, fermentation at controlled temperature (18°) in stainless steel tanks up to 11% vol
AGEING	Six months in stainless steel tanks and two months in bottle
ALCOHOL	11% Vol
RESIDUAL SUGAR	90 g/L
SERVING TEMPERATURE	11-12°C
PRODUCTION	166 numbered bottles (0,375 L) – yield grapes/wine 20%

Controvento