



2025

Vintage

A cold winter with adequate rainfall and snow prepared the soil for spring. From budbreak throughout the summer, rainfall and temperature were stable, supporting a steady vine growth.

During veraison, temperature and solar exposure promoted full ripening of the clusters. The final two weeks of ripening were characterized by unexpected rainfalls and lower than average temperatures. Muscaris was harvested as usual two weeks before full ripening in mid-september to preserve the right acidity.

Tasting 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, pear, green apple, 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 before full ripening, transported in low-depth crates - yield 1 kg per vine
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 10% vol
AGEING	Six months in stainless steel tanks and one month in bottle
ALCOHOL	10% Vol
RESIDUAL SUGAR	60 g/L
SERVING TEMPERATURE	11-12°C
PRODUCTION	294 numbered bottles (0,375 L) – yield grapes/wine 20%

Controvento