



2023

## The vintage

A year characterized by the absence of rain during the winter and above-average temperatures until April. From the beginning of vines vegetative awakening and throughout the summer rainfalls were more regular, favoring constant growth of the vines. From veraison, temperatures and solar radiation fully supported the completion of grapes ripening. The Muscaris bunches, vigorous and intact, were harvested at the end of September, slightly early to maintain the required acidity in grapes.

## 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.



<b>APPELLATION</b>	Bianco Veneto IGT
<b>VARIETIES</b>	Muscaris 100%
<b>SOIL</b>	Clay-based, loamy, with calcareous rock
<b>VINE TRAINING SYSTEM</b>	Guyot, 6400 vines per hectare, rows on a steep slope
<b>YEAR OF PLANTING</b>	2020
<b>ALTITUDE AND EXPOSURE</b>	780-810 m above sea level, south-east
<b>FARMING METHOD</b>	Certified organic
<b>GRAPE HARVEST</b>	Handpicked clusters, transported in low-depth crates on 21/09/2023 - yield 3000 kg per hectare
<b>DRYING PROCESS</b>	Grapes are carefully layed on plateaux in temperature and humidity controlled room
<b>WINEMAKING</b>	Soft pressing of whole cluster, fermentation at controlled temperature (18°) in stainless steel tanks up to 10% vol
<b>AGENING</b>	Six months in stainless steel tanks and two months in bottle
<b>ALCOHOL</b>	10% Vol
<b>RESIDUAL SUGAR</b>	100 g/L
<b>SERVING TEMPERATURE</b>	11 - 12°C
<b>PRODUCTION</b>	325 numbered bottles (0,375 L) – yield grapes/wine 20%

# Controvento