

VIGNAIOLI  
CONTRÀ  
S  ARDA



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# SOARDA VESPAIOLO

## Press report

**2007 – Robert Parker, The Wine Advocate** *“Vespaiolo Bianco from Vignaioli Contrà Soarda is a pure, focused wine from Bassano del Grappa, one of Veneto’s most picturesque towns. It reveals white peaches intermingled with delicate floral scents. Drink this crisp, refreshing white over the next year or so”*

**2008 – Robert Parker, The Wine Advocate** *“The 2008 Vespaiolo Soarda Bianco is a crisp, floral white with good energy and volume in its ripe apricots, peaches, hazelnuts and minerals. The wine shows good depth and complexity at this level”*

**2016 - Vinetia – Guida ai vini del Veneto, 3 rosoni** *“Paglierino che riluce di striature verdognole. Rivela fragranze di acacia e tiglio. Subito dopo affiorano nuance minerali di ardesia e pirite, ingentilite da pesca bianca, nespola e pompelmo. Sapido, di grande equilibrio gustativo, rinfrescato da spiccata acidità, oscilla in chiusura fra alga marina e note citrine. Acciaio”*

**2017 - “12 Wine Grapes Worth Discovering”, The New York Times, by Eric Asimov** *“Vespaiolo The only wines I’ve had from this white grape from the Veneto region of Italy come from the producer, but I have been enchanted every time, whether in its young, fresh Breganze version or the Vignasilan version, which receives longer aging at the winery. Either way, the wines are lively with surprisingly substantial texture and a rich, ripe citrus flavor that makes you want to drink more”*

**2018 - “20 Under \$20: Minimal Effort, Maximum Pleasure”, The New York Times, by Eric Asimov** *“This dry vespaiolo from Contrà Soarda in the Veneto region of Italy is an old favorite. I haven’t mentioned it in a few years, but it’s so good that it’s worth revisiting. It’s a rich, substantial white, with bright citrus flavors and a honeyed edge that is thoroughly refreshing. Few producers make dry examples of vespaiolo. This is a good one”*

**2021 - James Suckling, 90 points** *“This Nicely reductive aromas to the fennel, lemon and mineral, following through to a tactile, medium-bodied palate with fresh-toned acidity and generous citrus fruit. Well-balanced and textured. From organically grown grapes. Drink now. Screw cap.”*

**2022 – Wine Enthusiast, Jeff Porter, 93 points** *“This Vespaiolo offers an aromatic journey with aromas of ripe pear, honey and magnolia, reminiscent of a blossoming garden. On the palate, it unfolds with a delightful fusion of orchard and honeyed fruit flavors, offering a nuanced and textured experience, with a lingering and elegant finish. Hidden gem.”*

**2022 – Jancis Robinson, Walter Speller, 17+ points** *“Straw yellow with a green tinge. Animating, substantial, mineral nose of lemon, pear and peach and with the lift of gooseberry. Its steeliness reminds me of Riesling, even if this is very different. Pure and inviting. Lots of stuffing on the palate and, at the same time, a little mouth-watering. This really walks on a tightrope. Lots of tension and energy and, for the torrid vintage preceded by an almost two-year-long drought, a complete triumph”*

**2024 - Why Are Champagne and Fried Chicken So Great Together?, The New York Times, by Eric Asimov** *“I love Chianti with a cooked tomato sauce, but I still had half a glass of the white, a Contra’ Soarda vespaiolo from the Veneto, so I tried it with the ragù. It was so good, I finished the white and left most of the red. Did I know I would like the combination? I had no idea. It was a lucky discovery that will endure with me.”*

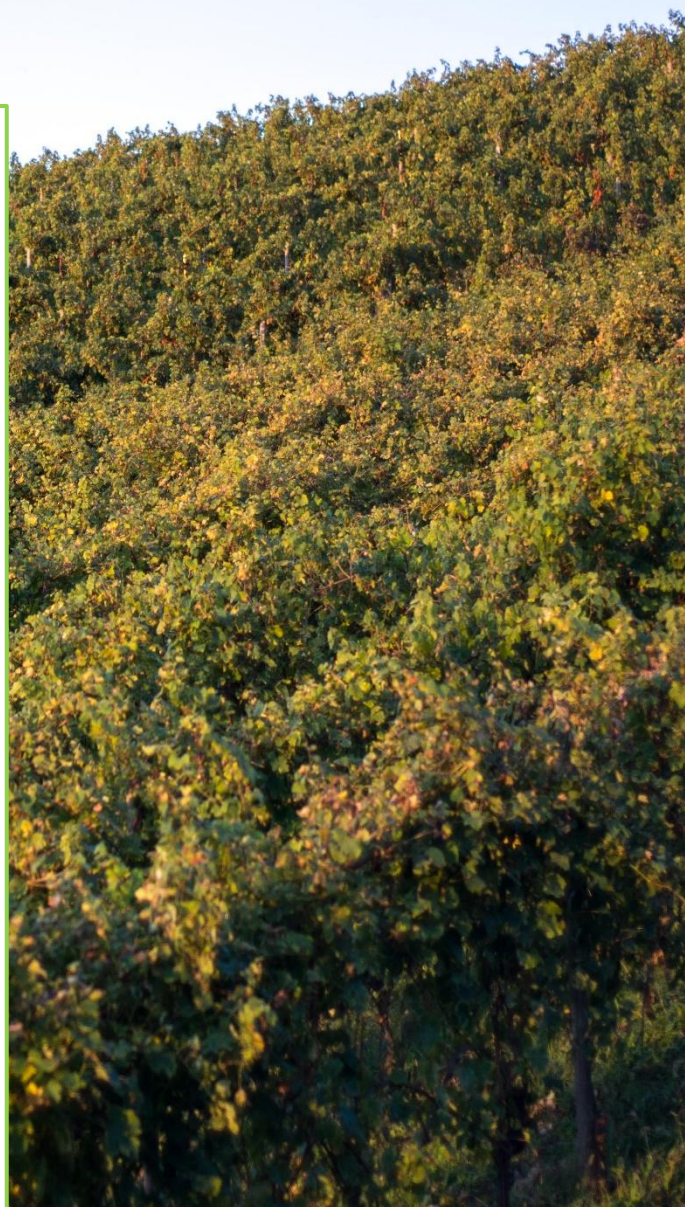
**2023 – Wine Enthusiast, Jeff Porter, 91 points** *“Fermented in steel, this 100% Vespaiole is vibrant and fresh opening with aromas of Meyer lemon, tangelo, pineapple, and honeysuckle, with subtle lime leaf accents. The palate is bright, with a texture of mixed citrus oils leading to flavors of lemon, pear, and tart apricot, finishing with a wet-gravel minerality. Hidden Gem”*

**2024 – Wine Enthusiast, Jeff Porter, 93 points** *“From the volcanic soils of Breganze, this Vespaiole opens with a rush of tropical flowers and honeysuckle, while ripe peach and mango mingle with strips of candied lemon peel, all kissed by a gentle sea breeze. The palate unfolds with juicy mandarins and fresh guava, carrying through to an energetic, crystalline finish that sparkles with vitality. Hidden gem”*

**2024 – James Suckling, Claire Nesbitt, 90 points** *“Lemon curd, mangoes, flint and gooseberries on the nose of this creamy white. It’s full-bodied with fleshy fruit and fresh minerality. From organically grown grapes. Drink now. Screw cap.”*

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# VIGNASILAN

## Press report

**2007 – “I vini d’Italia 2011”, L’Espresso** *“5 Bottles (top score) Intense and evolved color with some tertiary notes, volcanic character, great personality. Broad aromatics of flowers, sweet almond, and briny notes. On the palate is very juicy, a little nervous, broad and focused in the lengthy finish”*

**2010 – Bibenda “Vespaiolo di Vignaioli Contrà Soarda”, by Salvatore Marsillo** *“Nell’annata 2010 il Vignasilan rivela già una buona maturità: all’occhio si presenta con un bel colore giallo oro e al naso riversa una cornucopia colma di lavanda e caprifoglio, frutti misti maturi (ananas, passion fruit, mandarino giapponese e nespole), basilico e soffusa mineralità. Nel palato dilaga per morbidezza e ampiezza della dorsale fresco-sapida, soffermandosi in chiusura su sensazioni fruttate e di idrocarburi”*

**2012 – TWS “Best Italia Wine Awards”, I 50 vini migliori d’Italia**

**2013 - “Vicenza province”, Wine Chords, by Vidar Kenneth Johansen** *“Vignasilan 2013 (made in the same way, also 100% vespaiolo); light straw, apple and citrus aromas, but it also goes towards peach and apricot, and a touch of honey. The great concentration and elevated acidity makes the finish long, and at five years of age it keeps very well”*

**2014 “Standout Wine Lists in New York City”, The New York Times, by Eric Asimov** *“All’onda - The city is thick with Italian restaurants, but unusual selections of Italian wines? Not so much. This Venetian restaurant in Greenwich Village explores some of Italy’s less-traveled wine provinces. The Marches and Emilia-Romagna are both well represented, as are Friuli, Alto Adige and, naturally, Veneto. A 2011 Vespaiolo “Vignasilan” from Contra Soarda for \$67 is a revelation, intense yet graceful, while, for bubbles fans, the selections of prosecco and Lambrusco are superb.”*

**2015 – Decanter, 91 points Silver medal**

**2015 – “Vino della Settimana”, Cronache di Gusto, Federico Latteri** *“Breganze Doc Vespaiolo Vignasilan 2015, un bianco di grande qualità nel quale la notevole ricchezza aromatica è ben bilanciata dalle altre componenti in un insieme armonico, piacevole e appagante”*

**“Native wine grapes of Italy”, by Ian d’Agata** *“VESPAIOLA: wine to try – Vignasilan \*\*\*”*

**2016 – Jancis Robinson, Walter Speller, 17.5 points** *“Deep straw yellow. Impressively youthful nose. Lime and mandarin with a complex, savoury, spicy, mineral layer. Orange blossom with aeration. Truly captivating. Gorgeous lemon- and grapefruit-layered palate. Very long, viscous and complex white-fruit finish. Simply beautiful and still with lots of potential.”*

**2017 – Wine Enthusiast, Jeff Porter, 94 points** *“Seeking an aromatic white adventure? This Vespaiola is your ticket. Pressed wild flowers such as chamomile, elderflower and acacia mingle with orange oil, petrol and striking minerality for an enticing treat. The broad palate boasts ripe honeydew, Mandarin orange, key lime and lemongrass, culminating in a long, stony mineral finish. Drink now or cellar until 2040. Cellar Selection.”*

**2018 – Wine Enthusiast, Jeff Porter, 95 points** “Deep beneath Breganze’s ancient volcanic bedrock lies the soul of this wine. After five years of quiet evolution, it emerges with ethereal waves of magnolia and tea roses, woven through with preserved white peach and lemon marmalade. The volcanic terroir then takes the narrative in hand, driving a powerful mineral force across the palate. Lemon oil and candied mango dance with subtle chili-salt notes, each sip revealing new chapters in this masterwork of precision. Here’s a wine that transforms Vespaiole from a simple tale into an epic. Drink now–2045. Editor’s Choice”

THIS IS TO CERTIFY THAT

## Vignaioli Contra' Soarda, Vignasilan Breganze, Veneto, Italy 2017

has been awarded a Gold medal and 95 points in the  
Decanter World Wine Awards 2025



ANDREW JEFFORD,  
CO-CHAIR

SARAH JANE EVANS MW,  
CO-CHAIR

RONAN SAYBURN MS,  
CO-CHAIR

MICHAEL HILL SMITH AM MW,  
CO-CHAIR

BETH WILLARD,  
CO-CHAIR

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# IL PENDIO

## Press report

**2008 – “Vignaioli Contrà Soarda”, Vitis, by Marco De Tomasi** “Garganega 80%, Vespaiola 20%. Scopro ora che la Garganega nella parte orientale della doc Breganze rappresenta la varietà autoctona a bacca bianca con la più ampia estensione, dove pensavo fosse invece la Vespaiola, poco diffusa rispetto alla parte occidentale. Spezie dolci e frutta tropicale matura. Anche qui in bocca la mineralità spinge fin dalle prime fasi, con allungo fresco in progressione, con continui ritorni delle note speziate percepite al naso. Decisamente “francese” nello stile. Parte acciaio e parte legno per un anno”

**2016 - Jancis Robinson (Tamlyn Currin) 17.5/20 points** “Gold colour and honeysuckle and apricot perfume. So spicy! Turmeric and tamarind apricots and quinces, a brilliant flash of citrus over frangipani florals and lovage. Vivid, restless, demanding attention. Head-tossing beauty”

**2017 - Jancis Robinson, Tamlyn Currin, 17.5++ points** “Smoky! This is full-on struck match. Intense, fierce, massive, dramatic. It has a magnificent, almost stark, soaring beauty, like black-rock mountains rising up out of the mist. If the Espenyalluchs is the Pantheon, this is Machu Picchu. Unforgettable. That first moment that gives you a tingle down your spine. I would buy this and put it away in the cellar for at least a couple of years. (GV)”

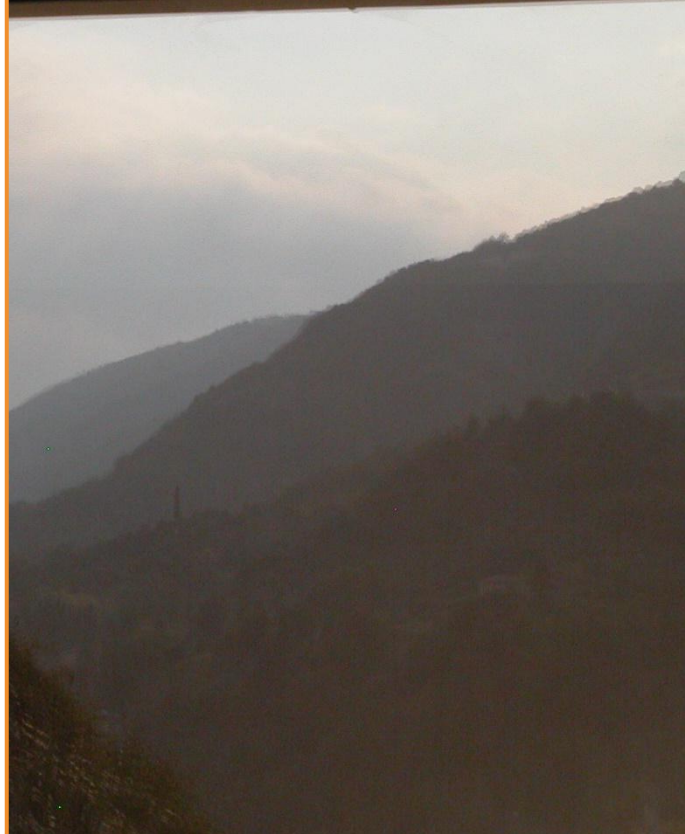
“I tasted this a couple of weeks after opening it, having left it recorked and sitting in the cellar. It was absolutely stunning. Breath-taking. It had taken the time to soften, unfurl, lean into itself, tap into the golden stuff inside. There, I could taste ripe vineyard peaches and cucumber, vanilla curds and tarragon. It was round yet bitter, sour and sweet and pointed. And it still gave me a tingle down my spine. This is absolutely a wine to age (TC). »

**2018 - Jancis Robinson (Tamlyn Currin) 17.5** “I described the 2016 of this wine as vivid, restless, demanding. The 2017 as Machu Picchu; intense, fierce, massive, dramatic. The 2018 is different. It is still breath-taking. It still comes with a long, long spine of coruscating acidity, glittering with the crystalline, fractal complexity of hoar frost. It still carves the tongue with precision engineering, has a lensatic focus. But this vintage is more limpid. Kinder, somehow. There is a gentleness. The honeysuckle and apricots of the previous vintages have already unfurled, come forward, proffered a softer, let-me-lead-you-to-my-places hand. The 'golden' of the wine comes with a lime-sharp cast, but the golden is warm and the lime is simply etched poetry. It has this wonderful, soul-searching bitterness embroidered into the saline succulence of its sapidity. It is, quite frankly, impossible to have one glass of this wine. Unless you're made of stone. VGV (Tamlyn Currin)”

**2020 - Jancis Robinson, Walter Speller, 17.5 points** “Deep straw yellow with a golden tinge. Stunning nose of greengage, peach and apricot and cedro, with a stony, minerally undercurrent. Viscous, energetic greengage and peach palate with a fine bitter-almond note on the finish. Very understated, with a long citrus-fruit finish, hints of camomile, a super-fine texture and energetic twang of lemony acidity on an endless finish. Sheer class.”

**2022 – James Suckling, Claire Nesbitt, 90 points** “Clean and transparent, offering apples, pears and subtle dried herbs. Medium-bodied with bright acidity and a lightly savory edge that adds clarity to the orchard fruit. Fresh and composed in the finish. From organically grown grapes. Drink now.”

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# SARSON TORCOLATO

## Press report

**2005 – Robert Parker, The Wine Advocate, 91 points** *“The 2005 Torcolato from Vignaioli Contra’ Soarda tastes like a ripe, juicy peach on a hot summer day. This expansive dessert wine possesses notable depth and richness (without being overly sweet) and closes with a lovely, long finish”*

**2006 – Robert Parker, The Wine Advocate, 90 points** *“The 2006 Breganze Riserva Soarda Torcolato is an exuberant, explosive wine loaded with the essence of apricot jam, flowers, honey and spices. The wine offers excellent length and polish in a rich, expansive style”*

**2013 – Vinetia, Guida ai vini del Veneto** *“best dessert wine”*

**2013 – I vini d’Italia de l’Espresso** *“100 wines to drink now”*

**2013 – AIS Guida ai vini d’Italia** *“4 viti (top score)”*

**2013 – I vini d’Italia di Veronelli** *“super 3 stelle”*

**2013 – “Il Torcolato guarda al futuro”, Identità Golose** *“Il Torcolato Sarson 2013 utilizzano legno anche in fermentazione: il naso è molto complesso e ampio, anche se la componente legno si fa sentire, mantenendo poi all’assaggio un’ottima bevibilità. Da tenere d’occhio”*

**2013 – “10 Perfect Holiday Pairings”, Asia Tatler, by Sarah Heller MW** *“From the almost painfully obscure, esoteric grape Vespaiola, grown only in this corner of the Veneto, this air-dried sweet wine brings a uniquely Italian vegetal savouriness and exquisite acid balance to 130g/L of sugar. Umami notes of olives and walnut oil make it a surprising hit with briny treats like sardines and oysters”*

**2014 – “Il Torcolato, gioiello di Breganze”, Il Giornale Torcolato** *sono il fiore all’occhiello della doc Breganze. Ne abbiamo assaggiati alcuni esemplari della nuova annata in anteprima. [...] si segnala anche l’ etichetta Sarson di Contrà Soarda, l’azienda decisamente più innovativa dell’area”*

**2014 – James Suckling, 92 points** *“Lip-smacking aromas and flavors oftart apricot and syrup that are dense and sweet, but intensely zingy at the same time. Full, dense and silky, with an acute, tangy finish. Lightly firm aftertaste. Drink now.” “Notes of candid peaches, honey, citrus peel, dried herbs and flowers. Bright and refreshing with crisp acidity to balance the sweetness. Delicious. Unfiltered. Drink now or hold.”*

**2015 – James Suckling, 93 points** *“Lightly toffeed apple and lemon aromas and flavors, with some mushroomy notes, too. Full and lightly sticky with nice saltiness that keeps everything fresh and thirst-quenching. Good balance of sweet and salty, sticky and sprightly. Delicious. Drink now.”*

**2015 – Wine Enthusiast, Jeff Porter, 92 points** *“Yellow peaches and acacia honey aromas open the nose of this wine. Rich and lush as dried apricot, roasted hazelnut and sweet spices dance across the palate perking up the senses. Try with a spice cake and crème anglaise”*

**2018 - Wine Enthusiast, Jeff Porter, 93 points** *“Decadent baked apricots drizzled with warm acacia honey and roasted nuts greet the nose. The rich, lush palate unveils candied ginger, dried peach and sweet spices. Textured with layered flavors and bright acidity, this Vespaiola passito is delicious now, but will continue to captivate for years to come. Cellar Selection.”*

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# 121 b.C. VESPAIOLO

## Press report

**2014** – “Vicenza province”, Wine Chords, by Vidar Kenneth Johansen “It’s spontaneously fermented, with 7 days of skin-maceration, and stayed 12 months in oak barrel (with steamed, not toasted staves), and no added sulphur. Nice golden colour; complex aroma with floral components, honey; concentrated and structured (high acidity and some tannins)”

**2015** - Corriere del Veneto by Urano Cupisti “Questo vino mi ha affascinato e conquistato al primo sorso. Apprezzabile tensione gustativa, godibile che racchiude nell’assaggio tutto quello che ci si può attendere da un eccellente vino”

**2017** - Vinetia, Guida ai vini del Veneto 3 Rosoni + Ducato award (valutazione della qualità attribuita al vino in rapporto al prezzo d’origine)

**2015** – Must Haves 2021, Flaschen Post Magazine



**Der Orange Wine**  
121 b.C. Vespaiolo Veneto  
Bianco IGT 2015 – Vignaioli  
Contra Soarda

Die Palette des Weins ist um eine Farbe reicher: «Orange Wines» erobern derzeit die Weinkarten. Es sind Weine aus weissen Trauben, die wie Rotweine gekeltert wurden, also einige Zeit auf der Maische lagen.

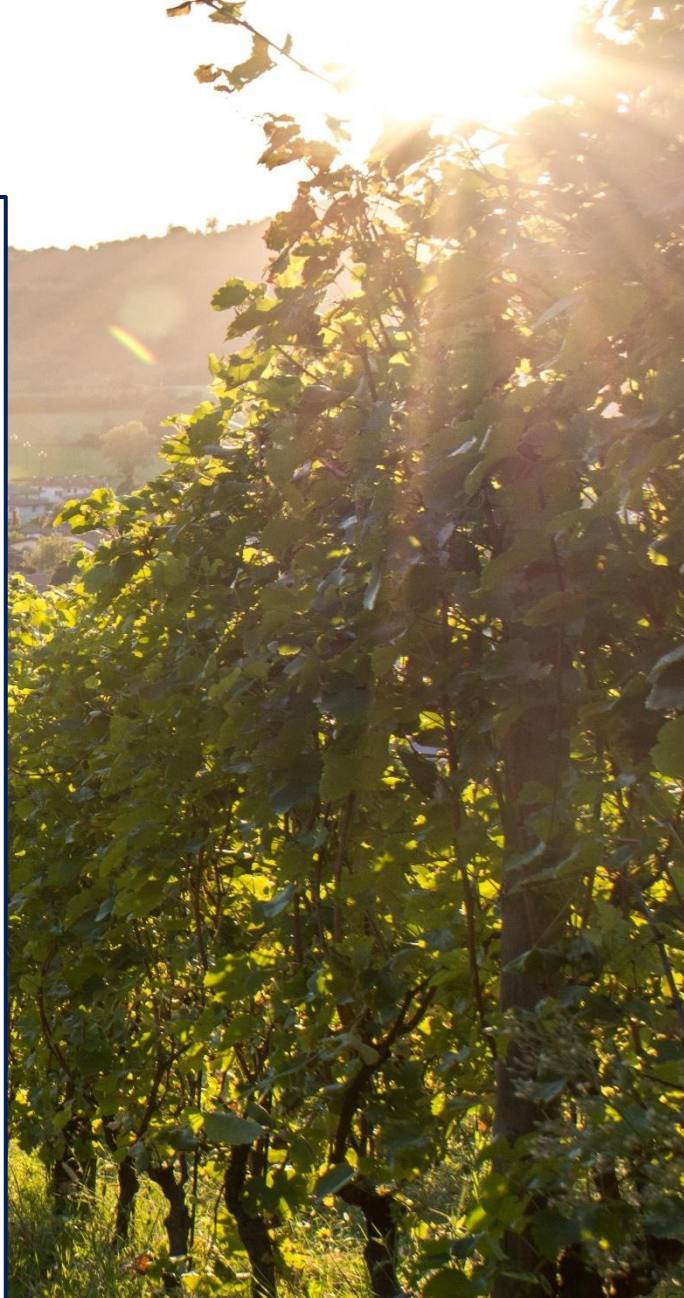
○ Weisswein/75cl  
🇮🇹 Italien, Veneto  
🍷 Vespaiolo

**CHF 23.50\***  
CHF 25.50 | 8% Rabatt

**2021** – James Suckling, 92 points “Vespaiolo made in a slightly oxidative, macerated style with a deep yellow straw to copper hue. Cement, tile, apricots and honeysuckle on the nose with a hint of saffron and caramel. Lightly chewy palate followed by a grippy and tangy finish with good citrus zest and dryness. Fun, complex and structured, but may be an acquired taste. From organically grown grapes. Enjoyable now, but can hold, too.”

**2023** – James Suckling, 91 points “This shows a rather rustic nose with rich, slightly candied fruit character. Aromas of cooked peaches, dried oranges and hints of dried flowers and honey. Yet I like the focus and balance on the palate. Medium-bodied with juicy acidity and a textural, lightly phenolic mouthfeel. Shows brightness and good length. 100% vespaiola. From organically grown grapes. Drink now”

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# GAGGION MARZEMINO NERO

## Press report

### **2007 – Robert Parker, *The Wine Advocate***

*“The 2007 Marzemino Nero Gaggion is a gorgeous wine with tons of varietal character, clarity and precision. Dark red fruit, licorice, minerals and flowers emerge from the glass, supported by firm, yet beautifully balanced tannins. This mountain red from vineyards in Bassano del Grappa offers tons of character for a very reasonable tariff”*

### **2012 – Merano Wine Award**

*“MeranoWine Award ROSSO”*

### **2012 – “20 Wines for Under \$20: Weeknight. Pleasures for Relaxed Evenings”, *The New York Times*, by Eric Asimov**

*“The marzemino grape is practically unknown today, but its history in northeastern Italy stretches back for centuries. This red from Contrà Soarda, which also makes a fine white from the equally obscure, is rich yet igh-toned. After five years, this wine’s potent tannins have smoothed out, allowing earthy raspberry flavors to emerge. It is delicious with meatballs or pizza”*

### **2014 – *Vinetia, Guida ai vini del Veneto***

*“Color rosso rubino di media intensità. Dal calice salgono sentori caratteristici, rosa canina, marasca sotto spirito, poi una speziatura dolce, di pepe bianco, cannella e noce moscata, su cenni minerali e di tostatura. Rimane elegante e slanciato, privilegiando la finezza e l’agilità. Chiude ricordando le note olfattive, in piacevole connubio tra la marasca e la spezia dolce”*

**2021 – *Wine Enthusiast, Jeff Porter, 91 points*** *“Rich and concentrated aromas of black cherries, savory spices and forest floor lead the way for this classic Veneto red. Macerated plums, wild blackberries, black tea and dried violets all give this wine so much character that it is hard to put down. Jan D’Amore Wines. Hidden Gem.”*

**2022 – *Wine Enthusiast, Jeff Porter, 90 points*** *“Certified organic and made of 100% Marzemino, this wine from Trentino opens with wild brambly berries, peppercorns and mountain herbs. Tart and savory on the palate, with fresh and dried red currants and lively acidity. Versatile with food, it shines with grilled trout or salmon. Try with a chill on the wine. Hidden Gem.”*

**2023 – *Wine Enthusiast, Jeff Porter, 94 points*** *“Like stumbling upon a cherished childhood memory, this Marzemino awakens the senses with wild blackberries, mountain herbs and cracked pepper mingling with hints of grilled meat and wood smoke. The palate stays brilliantly fresh, especially when lightly chilled, as tart berries dance with bay leaf and wild herbs. A wine that doesn’t just refresh, it transports you back to those care free summer days. Hidden Gem”*

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# TERRE DI LAVA

## Press report

### **2005 - Robert Parker, the wine advocate**

*"The 2005 Breganze Rosso Riserva Merlot Terre di Lava flows onto the palate with a refined, racy expression of red fruit, spices, tobacco and herbs. This mid-weight Merlot offers tons of elegance in a graceful, polished style"*

### **2006 - "Vignaioli Contrà Soarda", Vitis, by Marco de Tomasi**

*"Merlot 100%. Naso fine di frutti rossi (marasche e mirtilli), con innesti di spezie senza accenno alcuno di note verdi. In bocca è complesso eppur sottile, senza inutile sfoggio di muscoli. Finale di bocca pulito a sfumare con tannini morbidi in equilibrio con la struttura del vino. Due anni di rovere (barrique e tonneaux di primo e secondo passaggio) più un ulteriore anno di affinamento in bottiglia."*

### **2010 - Vinetia, Guida ai vini del Veneto**

*"Pregevole veste rubino, molto concentrato. L'olfatto si esprime con gradevoli sensazioni fruttate, su tutte emergono visciole sotto spirito e composta di more, poi cortecchia di china, bastoncino di incenso, tabacco e cuoio. Caldo e di buona struttura, si dilunga in una piacevole scia minerale."*

### **2013 - "Contrà Soarda", Corriere del Veneto, by Urano Cupisti**

*"Ottimo"*

**2014 – James Suckling, 89 points** *"Fresh merlot with bright black-cherry and black-olive character. Medium-bodied with fine, lightly firm tannins and a tasty, medium finish. Drink now."*

**2017 – James Suckling, 91 points** *"Chocolate, walnut, plum, tobacco and sweet mint aromas. It's full-bodied, juicy and supple with well-integrated tannins and a deliciously chocolatey finish. Merlot. From organically grown grapes. Drink now or hold."*

**2018 – James Suckling, Claire Nesbitt, 91 points** *"Black currants, raspberries, walnuts and chocolate-covered cherries on the nose of this rich, juicy red. It's full-bodied with meaty tannins and a toasty, chewy finish. From organically grown grapes. Drink or hold."*

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# 121 b.C. CARMENERE

## Press report

### 2012 - "Vicenza Province III: Contrà Soarda", Wine Chords, by Vidar Kenneth Johansen

*"Is the red version. Here the variety is carmenère. It's aged for 18 months in steamed oak, the rest is similar. Deep cherry red; mature fruit (blackberry, dark cherry), with some herbs and spices; luscious and fresh in the mouth, with a light tannin structure."*

### 2014 - "Contrà Soarda", Corriere del Veneto, by Urano Cupisti

*"Proveniente da una sola vigna, fermentazione spontanea senza solfiti aggiunti. Equilibrio dinamico tra frutto, freschezza e lievi sfumature speziate. Particolare. Ottimo."*

### 2014 - Vinetia, Guida ai vini del Veneto

*"Color rosso rubino intenso dai vivaci riflessi color porpora. Precisi ricordi olfattivi di viola selvatica, prugne, marasca in confettura, erbe officinali e balsamiche, poi note di tostatura, su un letto minerale di grafite e di spezie piccanti, pepe nero, curcuma, radice di liquirizia, con un cenno di intrigante nota ematica e di cuoio. Slanciato al gusto, equilibrato. Oppone finezza, eleganza e precisione alla potenza. Un vino orizzontale e persistente. Espressione magistrale del territorio e di vino "naturale". Matura in rovere."*

**2018 – James Suckling, 88 points** *"Baked mulberries, iron, peppercorn, dark earth, blueberries and flowers. Full-bodied with slightly bruised and tart fruit on the palate, followed by a chewy, grippy end. Better on the nose. From organically grown grapes."*

**2018 – Jancis Robinson, Walter Speller, 17 points** *"Impenetrable purple ruby. Exciting nose of dark bramble fruit, leather and oak and with a hint of cumin. A cool dark-fruit palate of great length and with a medium-bodied weight – a kind of leggerezza that so many Italian wines from indigenous grape varieties typify, but it undoubtedly also came from this rainy vintage. Savoury and dry, yet with plenty of dark-fruit aromas and very soft tannins. Highly original."*

**2020 – James Suckling, Claire Nesbitt, 91 points** *"This shows aromas of dried herbs, nutmeg, paprika and wild berries. It's medium- to full-bodied with fleshy tannins and a pleasant peppery hint to the fruit. From organically grown grapes. Carmenere. Drink now or hold."*

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# MUSSO

## Press report

### 2010 - "Review: Raw Wine London 2017 - Part 1" by Namie

*"Musso Serafino, though it might sound cheeky and playful, the wines are not! They were well-crafted, clean, and delicious wines, with the Reserva having the potential to age for decades"*

### 2012 - "Kritik:wein", Effilee, by Dirk Würtz

*"Der wein ist ein Offenbarung. Ökologisch produziert, spontan vergoren und überhaupt sehr wenig technisch hergestellt. Dicht und druckvoll ist er, ohne überreif zu sein. Etwas Dörrobst, feinste Kirscharomen un präzise wie ein Laserschwert. Die Säure is phänomenal. Nicht aufdringlich, nicht vordergründig. Sie trägt den Wein. Selten habe ich einen besseren Wein in dieser Kategorie im Glass gehabt"*

### 2015 - "Zehn echte Weintipps von der Millésime Bio" by Chez Matze

*"Musso heißt Esel im venezianischen Dialekt, und Eleonora hat selbst Esel im Weinberg. Das brachte sie auf die Idee, jedem ihrer Esel eine eigene limited edition zu gönnen. Diesmal (Jahrgang 2015) ist das eine Cuvée aus Marzemino, Carmenère und Merlot – und ein ausgesprochen interessanter Wein. Eleganz, Intensität und Natürlichkeit können offenbar durchaus gemeinsam wirken. Wenn die Winzerin das will"*

### 2015 - Vinetia, Guida ai vini del Veneto 4 rosoni (da 91 a 100 punti) punteggio massimo (valutazione della qualità attribuita al vino in rapporto al prezzo d'origine)

*"Luminoso rosso rubino con riflessi giovanili. Dispiega un ventaglio aromatico in continua evoluzione, amarene e frutta scura di sottobosco, ampliato da note vegetali e balsamiche, humus, fungo e menta. Spezie dolci e piccanti si rincorrono in un quadro complesso e potente. Assaggio dal vigoroso abbraccio tannico e dall'avvolgente morbidezza, vivacizzato dalla freschezza e mineralità lavica. Il sorso si allunga nel finale indugiando nei ricordi speziati di chiodo di garofano e di tabacco delicatamente affumicato. Fermenta in acciaio per poi maturare in barrique per 24 mesi"*

**2018 – James Suckling, 88 points** *"Some mineral character to the black cherries, wild herbs and cocoa beans, followed by a slightly austere palate. A little light, with medium body and a bone-dry, tart finish. From organically grown grapes. Drink now."*

**2019 – James Suckling, 88 points** *"A light red, but there's plenty of herb-tinged berry character on the nose and palate. Some firm tannin later on. Tight finish. From organically grown grapes. Drink now."*

**2019 – Jancis Robinson, Walter Speller, 17+ points** *"A gorgeous nose of cool crushed red fruit with a hint of creamy oak and a suggestion of grated nutmeg. Refreshing fruit palate that is super-animating. Looks like this was harvested just now but it has four years under its belt. A gorgeous red with stock of tannic bite on the finish. Drink this slightly chilled."*

VIGNAIOLI  
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# MUSSO RISERVA

*Press report*

**2007 - "Vicenza province III: Contrà Soarda", Wine Chords, by Vidar Kenneth Johansen**

*"A lovely wine from Marzemino and Merlot, and the first wine that really showed development: brick nuances; developed aroma somewhere between cherries, dried fruits and smoke; quite slender on the palate with plums and some licorice"*

**2008 - Vinetia, Guida ai vini del Veneto**

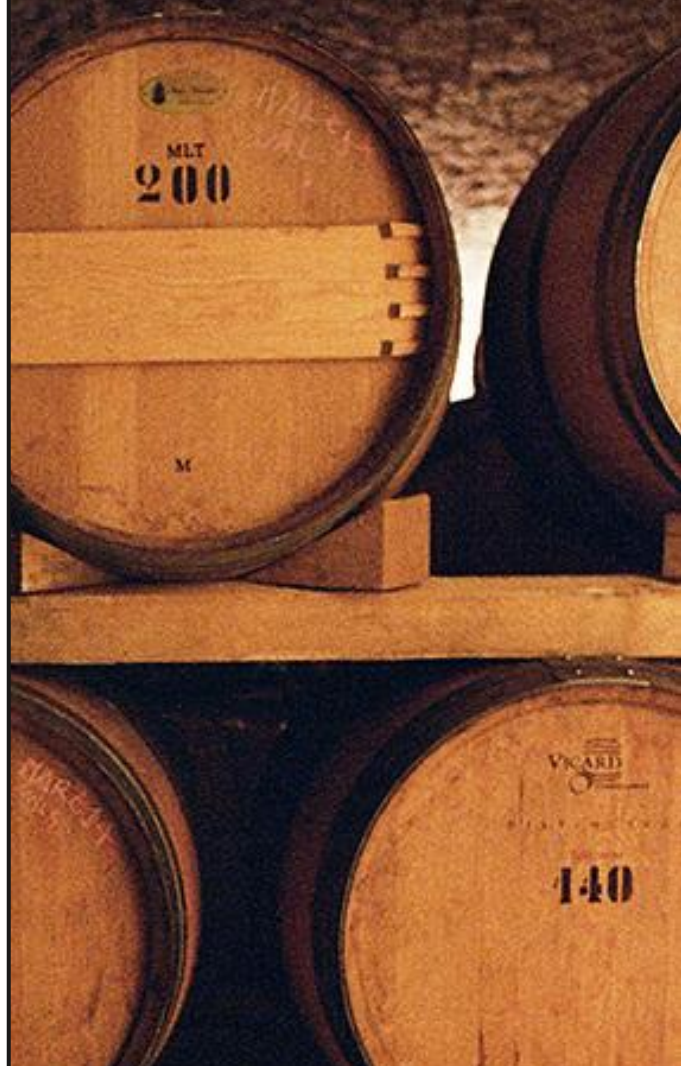
*"Rosso rubino con vivacissimi riflessi granato. Si svela piano con note floreali di rosa canina e iris, che lasciano presto spazio al frutto della marasca sotto spirito e al tabacco biondo. Sullo sfondo sensazioni di china, chiodi di garofano e cioccolato, avvolti da scura mineralità. Ha la freschezza come fil rouge mentre la trama tannica sostiene il corpo ben bilanciata dalla rotondità del sorso. Finale leggermente amaricante in cui ritornano anche le percezioni fruttate. Matura 48 mesi in barrique e affina in bottiglia per lo stesso periodo prima della commercializzazione"*

**2016 – James Suckling, Claire Nesbitt, 91 points** *"This flavorful red has aromas of dried herbs, paprika, chocolate and plums. It's full-bodied with fleshy tannins and a spicy finish. From organically grown grapes. Drink or hold."*

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# VIGNACOREJO

## Press report

### **2007 - "Vignaioli Contrà Soarda", Vitis, by Marco de Tomasi**

*"Pinot Nero 100%. Piccoli frutti rossi (ribes), spezie, cuoio, legno di cedro, tutto senza sovrapposizioni. In bocca è vigoroso ed austero, ma senza spigolo alcuno. Finale ben ritmato grazie a tannini in equilibrio con l'ossatura del vino. Vinificazione in tini di rovere tronco-conici parzialmente aperti, poi affinamento per tre anni in tonnaux di rovere francese (primo e secondo passaggio) ed un anno in bottiglia. Una bella espressione di Pinot Nero, tra i più convincenti mi sia capitato di assaggiare recentemente (parlando di produzione nazionale, ovviamente)"*

### **2008 – Twelve best wines at Raw Fair in London, by Tim Atkin**

*"Brooding, serious Pinot Noir from Mirco Gottardi, with mature, dark, leathery fruit and powerful tannins. Reminds me of top quality Nuits-Saint-Georges"*

### **2009 - "Contrà Soarda", Corriere del Veneto, by Urano Cupisti**

*"Pinot Noir 100%. Vinificato alla francese in tronco-conici. Convincente assetto verticale con un nobile corredo tannico. Ottimo, sfiora l'eccellenza"*

### **2012 - Merano Wine Award**

*"Merano Wine Award ROSSO"*

### **2011 – James Suckling, 90 points**

*"Jammy strawberry and light mineral character here. Clean, fullish body with silky texture and juicy, ripe flavors. This is doing really well with ten years of age. Enjoy now."*

**2013 – James Suckling, 89 points** *"Holding up well with earthy, savory spiced plums, dark cherries, pine tree and toast, together with some licorice and coca-cola. However, there is little pinot character here. Full-bodied and extracted, although time has softened it up a bit with some nice length in the end. Excellent wine, but a little less so if you judge it as pinot. Drink now."*

**2015 – James Suckling, 90 points** *"This is showing notes of mushrooms, sour cherries, nutmeg, walnuts and citrus peel. It's medium-bodied, creamy and lightly spicy, with a flavorful finish. From organically grown grapes."*

VIGNAIOLI  
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# IL SAGGIO

*Press report*

**2006 – “Vignaioli Contrà Soarda”, Vitis, by Marco De Tomasi**

*“Carmenère 100%. Naso con spezie in apertura, pepe, noce moscata, un’idea di cumino. Poi tanta frutta, prugne e ciliegie in testa. Una nota terrosa ne completa il quadro olfattivo. In bocca è pieno ma senza forzature, con fine trama tannica. La complessità varietale è ben rappresentata grazie ai precisi ritorni di spezie dolci, cacao e un’idea di grafite. Stesso iter di vinificazione del Pinot Nero. Quattro anni di tonneaux di rovere francese di primo e secondo passaggio ed un anno in bottiglia”*