

## CLASSIFICATION AND GRAPE VARIETY

Veneto Rosso IGT– 45% Marzemino Nero 35%, Pinot Noir, 20% Carmenere

## 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 SYSTEM AND YIELDS

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 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 brought immediately to the rooftop of the cellar, where are subjected to another selection and then are partially destemmed.

## 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, new barrique for Carmenere and tonneaux for the Pinot Noir, for 24 months.

VIGNAIOLI  
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S  ARDA

# MUSSO

TORCHIO 2019

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## WINE ANALYSIS

- VINTAGE: 2019
- ALCOHOL: 13,5% VOL.
- RES. SUGAR: 0,3 g/L
- ACIDITY: 5,5 g/L