





VIGNAIOLI
CONTRÀ
SOARDA

TABELLA AMBIENTALE

COMPONENTE	MATERIALE	CODICE	INDICAZIONI RACCOLTA	SIMBOLO
Capsula	alluminio	C/ALU90	raccolta alluminio	
Tappo	alluminio	C/ALU90	raccolta alluminio	
Tappo	sughero	FOR51	raccolta differenziata dedicata	
Bottiglia	vetro	GL71	raccolta vetro	

Verifica sempre le disposizioni vigenti nella tua località.
Separa le componenti e conferiscile in modo corretto.

CONSUMO RESPONSABILE

Bevi sempre con moderazione. Maggiori informazioni sul sito www.wineinmoderation.eu

www.contrasoarda.it

VIGNAIOLI CONTRA' SOARDA
Strada soarda 26, 36061 Bassano del Grappa (VI), ITALY



CLASSIFICATION AND GRAPE VARIETY

Breganze Vespaiole DOC - 100% Vespaiole

AREA OF PRODUCTION

On the hills of Bassano del Grappa from 150 to 200 meters a.s.l.. Soarda is our signature wine, a selection of Vespaiole from all our vineyards. 'Soarda' is the name of the road where our estate is located and means 'on the slope'.

TRAINING SYSTEM AND YIELDS

220x80 cm between rows, with a number of nearly 4500 grape vines per hectare. Yield is less than 1,5 kg per plant.

NATURE OF SOIL AND EXPOSURE

The soil volcanic as well as alluvial in some other vineyards, warm, fertile and rich of erosive pebbles. The exposure is North-South.

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 with a fast and efficient transportation, are brought immediately to the rooftop of the cellar, where are subjected to another selection before entering the destemmer.

VINIFICATION

Grapes are then transported directly into the press via gravity transportation. After the soft pressing, the grape must is moved into stainless steel. The must ferments in stainless steel tanks with temperature controlled (ca. 15 ° C) for over 60 days, with daily shuffling of the thin lees.

REFINING

The refining is of 6 months in stainless steel tanks and 6 months in the bottle.

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WINE ANALYSIS

- VINTAGE: 2023
- ALCOHOL: 13,5% VOL.
- RES. SUGAR: 4,5g/L
- ACIDITY: 6,8 g/L