

CLASSIFICATION AND GRAPE VARIETY

Breganze Riserva DOC - 100% Merlot

AREA OF PRODUCTION

On the hills of Bassano del Grappa at 300 meters a.s.l. Terre di Lava means “land of lava”, due to the characteristics of the soil.

TRAINING SYSTEM AND YIELDS

2220x80 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 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. The grapes are partially crushed.

VINIFICATION

The grapes enter the vinification room through natural gravity force and start a spontaneous fermentation in conic trunk. The wine stays 15/20 days in maceration with the skins with temperature around 24-28°C.

REFINING

Malolactic fermentation takes place naturally in barriques and tonneaux. The wine ages in French oak for 3 years and 2 more years in the bottle.

VIGNAIOLI
CONTRÀ
S  ARDA

TERRE DI LAVA

SINGLE VINEYARD SELECTION



WINE ANALYSIS

- VINTAGE: 2017
- ALCOHOL: 14% VOL.
- RES. SUGAR: 2,0 g/L
- ACIDITY: 5,5 g/L