

L'ANTENATO

MARZEMINA NERA BASTARDA, TURCHETTA, CORBINA
Veneto IGT Red Wine

TECHNICAL FEATURES



Zone Carbonara di Rovolon

Variety 70% Marzemina nera bastarda,
15% Turchetta, 15% Corbina



Exposure North

Grapes harvested Marzemina nera
bastarda: mid September;
Turchetta: end of September;
Corbina: beginning of October

Alcohol 13% vol.



Year of planting 2007

Soil Medium mixture

Density 5500 vines/ha



Organic wine



Yield 65 q/ha

Training method Guyot

Production 2500 bottles/year



Vinification: manual selection and harvest of the grapes, followed by destemming without crushing and subsequent whole-berry fermentation. Maceration of about ten days with periodic pump overs every day. Ageing in stainless steel tank for about 6 months on its own fine lees. Bottling in late spring with a few months of bottles ageing prior to selling the wine.