

## VIN BASTARDO

MARZEMINA NERA BASTARDA, TURCHETTA, CORBINA  
Veneto IGT Red Wine

### TECHNICAL FEATURES



**Zone** Carbonara di Rovolon

**Variety** 70% Marzemino,  
15% Corbina, 15% Turchetta



**Exposure** North

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

**Alcohol** 12% vol.



**Year of planting** 2007

**Soil** Medium mixture

**Density** 5500 vines/ha



**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.