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XODO
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LAMATTA 2024

Veneto IGT Tai Rosso Rosato Frizzante 12% abv

Grapes: 90% Tai Rosso 10% Garganega

Skin contact: 5 days

Aged 7 months in fiberglass

Second fermentation in bottle, initiated by addition of frozen Garganega must

Bottles produced: 1.300



ITACO 2025

Veneto IGT Tai 12% abv

Grapes: 100% Tai (Tocai bianco)

Skin contact: 1 week

Aged 10 months in steel and fiberglass

Spontaneous fermentation, no filtration, no clarification

Bottles produced: 2.500



NINA 2025

Veneto IGT Pinot bianco 12% abv

Grapes: 90% Pinot bianco 10% Garganega

Skin contact: 1 week using 30% of the skins

Aged 10 months in concrete

Spontaneous fermentation, no filtration, no clarification

Bottles produced: 2.700

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GARGANEGADE 2025

Veneto IGT Garganega 10,5% abv
Grapes: 100% Garganega
70% semi-carbonic maceration (10 days) 30% skin contact (1 week)
Aged 10 months in concrete
Spontaneous fermentation, no filtration, no clarification
Bottles produced: 2.000



TAI ROSSO 2025

Veneto IGT Tai Rosso 12,5% abv
Grapes: 100% Tai Rosso
Skin contact: 8 days (80%), carbonic maceration (20%)
Aged 10 months in concrete and steel
Spontaneous fermentation, no filtration, no clarification
Bottles produced: 2700



CAMPETTI 2025

Veneto IGT Rosso 13% abv
50% Merlot, 30% Syrah, 20% Carmenére
Skin contact: 14 to 21 days, without temperature control
Aged 10 months in concrete
Spontaneous fermentation, no filtration, no clarification
Bottles produced: 1600

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