

**I am Davide Xodo,  
a winemaker who has realized my dream  
of owning my own winery and making wines  
in the hills near my home.**



After more than 15 years of experience and collaborations in the wine world, I have finally realized my dream of opening a small winery in the hills close to my home, where I can produce wines according to my own philosophy. I began the project in 2018 by renting and revitalizing the cellar and vineyards of Emido Piva, a well-respected producer in the area.

The winery is located in Nanto, in the province of Vicenza. Located on the eastern side of Colli Berici, the hills are sedimentary in origin, with soils of silt and clay, rich in limestone.

The property is made up of 3,5 hectares of vineyards, divided into 8 small parcels, 1 hectare of wood, olive trees and fruit trees. Tai Rosso, Merlot, Syrah, Cabernet Franc and Sauvignon, Carmenère are the red growing grape varieties, Garganega, Pinot Bianco, Tai Bianco and Malvasia Istriana the whites.

All of our efforts are focused on promoting the characteristics of the different vines and grape varieties, looking for the ideal balance between the plants and the surrounding environment. We farm respecting the land and the people that work it. The vitality of our soils is of paramount importance; chemicals are avoided and only organic treatments

are utilized; passages with the tractor are performed only when necessary and all vineyards are picked by hand. The grapes are representative of the plants from which they come and are very simply crafted into wine, without any kind of manipulations, in order to produce unique, authentic and affordable wines.

After the grapes are carefully selected in the vineyard, fermentations begin spontaneously with indigenous yeasts and without temperature control. No clarification, processing aids, nor subtractions or additions are employed. Very small quantities of sulphur are used, only if necessary, according to the needs of the vintage. The wines are bottled without fining or filtration.

To learn more about us, our philosophy and production methods, we invite you to reserve a tasting and visit at our winery.

Winery direct sales are available. Please contact us at [vino@davidexodo.it](mailto:vino@davidexodo.it) or +39 349 1015132. Prior to your visit to confirm our presence.

**Thank you!**

