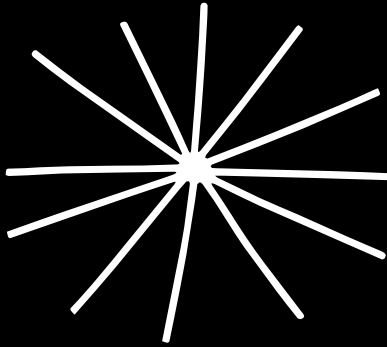



L A B



LIST



M A N I F E S T

**Each LAB wine differs from the other due to its related characteristics the production method, the territory and the collaborations born from this farsighted project.**

**Each LAB therefore has its own rule:**

**LAB 01**

Born from the desire to overturn the concept of bubbles in Italy, leaving the stereotype of a NOT suited territory and a NOT suitable grape variety.

**LAB 02**

Interpretation of in a famous territory, seeking a different result, disconnected from traditions, which reflects the experimental philosophy of LAB.

**LAB 03**

Alternative visions and different winemaking styles to give a different face to the varieties of the Vicenza area.

**LAB 04**

Willingness to exchange skills between winemakers, to help each other grow as a team. What is in a bottle is never the point of arrival, but rather the point of departure.

**LAB 05**

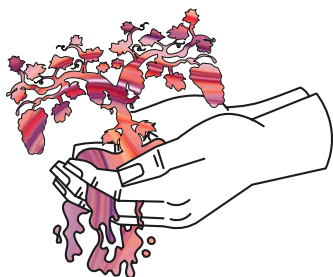
Union of white grapes and red grapes to go against the rules, reviving old lost traditions, but innovating at the same time.

**TRIPLO SETTE**

tot. bottles

2021

2.800

**Grapes:** Estate-grown 60% Chenin, 40% Chardonnay**Type:** White Wine**Vineyard age:** 15/25 years**Territory:** Marine limestone of vicenza; a mix of Vicentine volcanic and calcareous soils.**Vinification:** The Chenin is harvested very mature with part of botrytis and is immediately assembled with the Chardonnay which macerates for 3 days. It rests for 9 months in 20 hl wooden barrels. It's later bottled without filtration.**What drives us to do it:** To continue the experiments on our incredible Chenin vineyard (it deserves a tour of the vineyard to understand the vital balance thanks to the unique microclimate).**SUOLO LIQUIDO**

tot. bottles

2021

2100

**Grapes:** 100% Syrah from an old vineyard (Nanto - Vicenza area)**Type:** red wine of great minerality**Vineyard age:** 56 years**Territory:** clayey marls on volcanic basalts (volcanello of the Berici Hills)**Vinification:** The grapes are de-stemmed (with a 15% bleeding) and macerated for 2 months in Spanish amphora. Aged for 6 months in 5th passage tonneaux. After this refinement, the cut is made with 15% of the bloodletting of the same Sirah obtained previously. Then aged in demeter amphora to decant.**What drives us to do it:** Making wines with great personality with the right structure ratio and great drinkability is possible with this Harmonious blend technique

**ALL IN**  
**2021**

 tot. bottles  
**2.670**
**Grapes:** 60% Nebbiolo from Scarzello

40% all the white grapes of Tenuta l'Armonia

**Type:** Rosé wine (with grape infusion)

**Vineyard age:** 15/40 years

**Territory:** Nebbiolo from Scarzello, the rest of the white grapes from a mix of Vicentine volcanic and calcareous territories

**Vinification:** Nebbiolo bleeds after one night, the rest of the grapes as they are harvested, are left whole to infuse in the Rosé mass in fermentation, leaving them to macerate for 2 months.

**What drives us to do it:** evolve after the experience with Oh la la, the infusion macerations of whole clusters of white grapes in pink masses.

**UFO ROSÉ**  
**2020**

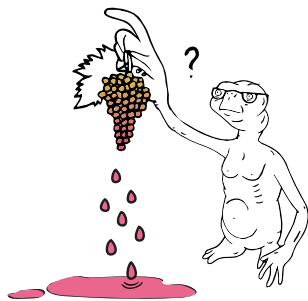
 tot. bottles  
**2.676**
**Grapes:** 50% Prosecco, 50% Pinot Nero

**Type:** sparkling rosé wine

**Vineyard age:** 18 years

**Territory:** tuffaceous soil on red clays

**Vinification:** Prosecco macerates and rests in Tuscan amphora up to spring. Then we blend it with the Pinot Noir, and the result is at sight a gorgeous pink color, on the taste it adds that fresh berries explosive taste! Refines again in amphora and in large oak barrels for a few months. Then the must of the 2021 vintage is added.

**What drives us to do it:** the goal was to produce a sparkling rosé with structure, with great minerality and that does not descend into the banality of many of ProzaLand (all THAT IS NOT THE DOCG OF prosecco on the veneto hills). Surely thanks to refermentation in the bottle with the must of the following year, leads the result into something different and for us a nice experimentation ... with the right humorous spirit!


**SUPER FRESH**

tot. bottles

**2021****2.350****Grapes:** 50% Sauvignon Blanc from Tenuta Grillo

50% of Grignolino in white by Cascina Gasparda

**Type:** White wine with great structure and aging potential**Vineyard age:** 15/25 years**Territory:** sandy/loamy soil for Sauvignon. Grignolino in calcareous and marly soil.**Vinification:** the Sauvignon is harvested very mature in full phenolic ripeness to make a short 4-day maceration. The part of finesse and acidity comes from the pressing of the Grignolino in white. The grapes are harvested on the same day and are blended immediately to make the fermentation together in the second passage tonneaux for 6 months of aging on their fine lees. The blend of grapes allows to obtain a great fermentation aid and a change of pH to obtain a more vibrant wine.**What drives us to do it:** the climatic changes and the blend of white and red grapes, lead us to continuously develop these very smart and not very traditional projects also to encourage collaboration between winemakers of the same territory.