

Authentic Experiences



“Experience
the authentic
taste of Italy,
through
wine, cuisine,
and nature”

Who we are

Our story begins with a family tradition rooted in the art of hospitality, leading one of the city's most historic restaurants – Pulierin Enotavola – since 1904. In 1999, Mirco and Gloria Gottardi fulfilled their dream with the creation of Vignaioli Contrà Soarda: a place dedicated to the cultivation of vines and olive trees. Here, Pulierin Enotavola was also relocated, giving life to a unique destination where culinary tradition meets a deep passion for wine, beauty, nature, and architecture.



*“We believe that by planting dreams,
we could harvest grapes and olives”*

Mirco e Gloria Gottardi

Where we are

Just five minutes by car from the lively center of Bassano del Grappa – Italian Capital of Culture 2025 – Contrà Soarda is where culinary creativity and a deep passion for wine come together in a haven of flavor and terroir.



VALROVINA

VIGNAIOLI
CONTRA SOARDA

SAN MICHELE

BASSANO
DEL GRAPPA

Link to Google Maps





CELLAR TOUR

and tasting

AN EXPERIENCE DESIGNED TO IMMERSE YOU IN THE BEAUTY OF OUR LAND, WHERE EVERY GLASS TELLS A STORY OF NATURE, CRAFTSMANSHIP, AND PASSION.

Discover our tours and tastings at Contrà Soarda, a place where nature, wine, and art come together in a one-of-a-kind experience. Overlooking the volcanic hills of Bassano del Grappa, our unique bio-architectural winery is a sustainable masterpiece that harmoniously blends technology, landscape, and design — housing our underground barricaia, a silent temple of refinement. Here, where time slows down and the view stretches across vineyards and olive groves, we welcome you for a guided tasting that celebrates our organic wines, the fruit of mindful and respectful viticulture. To accompany your glasses, we offer a selection of local cheeses and our own cured meats, served on a handcrafted wooden doga made from our barriques, along with a slice of durum-wheat bread topped with our estate-produced “Pomèa” Extra Virgin Olive Oil.



*The place where the art of winemaking
encounters fine architecture.*

LUNCH & DINNER

gourmet

A JOURNEY THROUGH THE AUTHENTIC FLAVORS OF OUR LAND, WHERE EVERY DISH IS BORN FROM RESPECT FOR SEASONALITY, THE SOIL, AND ITS TRADITIONS.

Discover the lunches and dinners at Pulierin Enotavola, our family farmhouse restaurant nestled among the vineyards of Contrà Soarda — where every dish is born from respect for nature and tradition. Here, among the volcanic hills of Bassano del Grappa, our cuisine tells a story made of genuine ingredients: vegetables grown in our own fields, Rendena-breed meats raised on our farm, artisanal cheeses and cured meats, all paired with our organic wines. Each menu proposal is designed to highlight the authentic flavors of our territory, in a continuous dialogue between kitchen and cellar — where wine is not just a pairing, but an essential part of the experience. Whether you choose lunch outdoors, surrounded by the vineyards, or dinner in the cozy indoor rooms, every moment at Pulierin Enotavola is an invitation to slow down, savor, and be guided by the simple beauty of our land.





*From the land to the table:
since 1904, history and culinary tradition.*



TEAM BUILDING

a team experience

AN ORIGINAL EXPERIENCE, WHERE NATURE BECOMES A MEETING SPACE AND WINE THE COMMON THREAD OF SHARED MOMENTS DESIGNED TO STRENGTHEN BONDS.

Team Building at Contrà Soarda is a unique experience designed to engage every participant in a journey that blends discovery, teamwork, and creativity—set against the backdrop of nature and the flavors of our land. After a guided walk through the vineyards, olive groves, and underground cellar, the group enjoys a tasting of organic wines and local specialties, crafted to awaken the senses and prepare them for the challenge ahead. The teams then compete in an interactive wine quiz that fosters listening and collaboration, before stepping into the role of true winemakers: each group receives base wines and is tasked with creating its own personalized blend, experimenting with the art of assemblage. To complete their project, every team also designs a name and label for their wine, which is then presented to the group. The creations are tasted blind and voted on to crown the winning cuvée. An activity that sparks creativity, communication, and team spirit, while offering participants a fun, educational, and truly memorable experience.



*When wine becomes a team game,
every challenge turns into a toast to success*



MEETING ROOM

Soardateca

UN'ESPERIENZA ORIGINALE, DOVE LA NATURA DIVENTA SPAZIO DI INCONTRO E IL VINO IL FILO CONDUTTORE DI MOMENTI DI CONDIVISIONE PENSATI PER RAFFORZARE I LEGAMI.

La Soardateca è uno spazio moderno, ampio e luminoso, progettato per offrire un'accoglienza confortevole e professionale a gruppi fino a 50 persone. Grazie al suo stile essenziale ma curato nei dettagli, questo ambiente si presta perfettamente a ospitare degustazioni ma anche incontri formativi o business meetings aziendali. Immersa nella quiete e nella bellezza del paesaggio di Contrà Soarda, la Soardateca regala un'atmosfera unica che stimola l'ispirazione e favorisce la concentrazione, rendendola il luogo ideale non solo per esperienze enogastronomiche, ma anche per riunioni aziendali e conferenze che richiedano un contesto esclusivo e fuori dagli schemi. La sala è dotata di tutte le attrezzature necessarie per garantire il successo di qualsiasi evento: proiettore, schermo, connessione Wi-Fi, oltre a un servizio professionale, con possibilità di avere coffee break personalizzato, ideale per rendere ogni momento di pausa ancora più piacevole e rilassante.

*A space that combines functionality and beauty,
designed for meetings that make a lasting impression.*

Quando sogni
raccolgere uva e olive





SHOW COOKING

with Chef Erica

THE SHOW COOKING AT CONTRÀ SOARDA TRANSFORMS SIMPLE, SEASONAL INGREDIENTS INTO A UNIQUE OPPORTUNITY TO EXPERIMENT, LEARN, AND HAVE FUN TOGETHER

Experience authentic Italian cooking, where tradition comes to life through simple gestures and genuine flavors. Guided by our Chef Erica, guests will have the opportunity to try their hand at preparing typical Italian recipes such as fresh pasta, handmade gnocchi, and other specialties of the rustic tradition, discovering techniques, curiosities, and secrets passed down through generations. An engaging and participatory experience, perfect for corporate groups, teams, or friends, fostering collaboration and fun while turning the kitchen into a place of connection and sharing. At the end of the workshop, the highlight awaits: all participants will sit down together to enjoy the dishes they have created – naturally paired with the wines of Contrà Soarda.



*Where hands knead,
ideas take shape*



WINE NOT? *aperitif*

THE APERITIF THAT TURNS A SIMPLE GLASS OF WINE INTO A SPECIAL MOMENT TO BE ENJOYED OUTDOORS, SURROUNDED BY NATURE, LOCAL FLAVORS, CONVIVIALITY, AND BREATHTAKING VIEWS.

The aperitif at Contrà Soarda is a moment of genuine relaxation to be enjoyed outdoors, among the vineyards surrounding the cellar and the hills that glow with color at sunset. Tables set between the vine rows create an informal and evocative atmosphere — perfect for savoring a glass of our organically produced wine, paired with a selection of simple, authentic dishes. Among the highlights is the signature “doga” board, featuring cured meats from our own young bull and mountain cheeses, complemented by a variety of tasty specialties. Orders are placed directly at the Kubo Wine bar, where guests can choose from the full range of Contrà Soarda wines and gastronomic offerings. Service is self-guided and unassisted, allowing guests to enjoy the surroundings freely and informally — immersed in nature and the beauty of the landscape.

The sunset, the wine, the nature.





CONTACTS

Contact us for more info and offers

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