



# BRUT

## DENOMINATION

Classic-Method sparkling wine

## GRAPES

Durella and Chardonnay

## YIELD

70 q/ha

## GROWING AREA

Vineyards in the hills area of Roncà, on the slopes of two extinct volcanoes, Calvarina and Crocetta, east of the town of Soave, in the Veneto.

## TRAINING SYSTEM

Traditional Verona pergola, Trentino pergola, and Guyot, planted to densities of 3- to 5,000 vines per hectare.

## HARVEST PERIOD

The grapes are hand-picked, between the second and third weeks in August for Chardonnay, and generally September-October for Durella.

## VINIFICATION

The grape clusters are pressed whole, and the must is divided into quality fractions. The must is gravity-settled in steel tanks for clarity, then fermented at a controlled-temperature of 13°C.

## MATURATION

In stainless steel, with once-weekly bâtonnage of the fine lees, then secondary fermentation in the bottle with cultured yeasts. The entire process requires a minimum of 24-36 months.

## SENSORY PROFILE

A dense, leisurely bead gives luminosity to the wine, which appears an intense straw yellow tinged with gold. Vibrant impressions of tropical fruit, followed by Asian spices, lifted by an intriguing hint of sulphur. Impressively tangy, crisp, and fruit-rich on the palate, with a note of citron. The finish concludes with a touch of earthy minerality.

## SERVING SUGGESTIONS

An exceptional aperitif wine, and delicious as well with antipasti, first courses of fish and shellfish.

## SERVING TEMPERATURE

8°C