



# DURELLO

## Lessini durello D.O.C 36 Mesi Metodo classico

### Vinification and aging:

Manual harvest in small crates during the 3rd week of September. Selection and soft pressing in nitrogen saturation at low temperature. Before fermentation, the must is decanted. After fermentation the noble lees will be preserved by performing weekly batonnage and stored for 8 months.

### Description:

Intense straw yellow color. Intense and mineral aroma, with hints of white flowers.

### Gastronomic combinations:

Excellent for aperitifs and fish dishes, Vicenza-style cod.

### History:

We are located in Veneto, in Northern Italy, in the province of Verona, between Lake Garda and Venice. Our vineyards are in the Soave area and in the Lessini mountains. All the hills are of volcanic origin and have been cultivated with vineyards for many years. The volcanic soil rich in mineral elements gives mineral hints to the grapes on which they are grown.

Durella is a white grape variety grown from 1200 between 400 and 700m on the volcanic soils in Veneto, between Verona and Vicenza. The name (originally Duracina) derives from the Latin durus acinus, due to the consistency of the peel.

The vineyards are cultivated without the use of pesticides, using copper and sulfur and natural fertilizers, alternating over the years we use the culture of green manure and the grapes are harvested in perfect ripeness to give structure and typicality enhancing the aromatic parts.

The Sandro De Bruno farm was founded in 2002 by Sandro and Marina, leading the third generation of winemakers in the Soave area and the Lessini mountains. Grandfather Alessandro began his career in the 1930s, then his son Bruno continued his profession; and to continue the tradition with Sandro, Marina and their son Niki.

## VINEYARD STATISTICS

Area: Monte Calvarina  
Grapes: Durella 85%, Pinot  
Bianco 15%  
Soil: Volcanic with basaltic  
rocks  
Altitude: 500 mslm  
Exposure: South  
Vineyard area: 4 H.a  
Vineyard age: 35 years

## WINEMAKING STATISTICS

Yield per hectare: 100 q.li  
Acidity: 7.3  
pH: 3.2  
Sugars: 1 g/l  
Sulfites: 75 mg/l  
Alcohol: 12,5% vol.  
Production: 26000  
Fermentation tank: steel for  
both grapes  
Draft: 36 months' own yeasts  
Aging time: 6 months  
Longevity: 10 years