

MEGGIOLARO

Corte Roncolato

Designation : DURELLO BRUT NATURE VINO SPUMANTE DI QUALITA' METODO CLASSICO

Grape varieties : DURELLA 95% – GARGANEGA 5%

Production area : vineyards in the hilly area of the municipality of Ronca' (VR), in the hamlet of Brenton, Lessini Mountains.

Exposure/Altitude : South / 450 metres above sea level

Soil type : volcanic soils

Average age of vines and training system : 40 years / Pergola Veronese

Yield per hectare : 90 quintals

Harvest period : late September. Hand-harvested.

Vinification, ageing and maturation : the grapes are harvested by hand. They are gently pressed as whole bunches, without destemming. Primary fermentation takes place in stainless steel tanks with indigenous yeasts, followed by ageing on the lees in stainless steel for 7–8 months (we carry out bâtonnage). The second fermentation takes place in the bottle using the traditional method. The wine remains on its own yeasts in the bottle for at least 36 months before disgorging. **Pas Dosé.**

Alcohol content : 12.5% Vol.

Packaging : 0.750-litre bottles – cases of 6 bottles – DIAM cork stopper