

# MEGGIOLARO

## CORTE RONCOLATO

**Appellation : DURELLO BRUT NATURE - VINO SPUMANTE DI QUALITA' METODO CLASSICO**

**Grape Varieties : DURELLA 95% - GARGANEGA 5%**

**Production Area :** hillside vineyards located in the municipality of Roncà (VR), Brenton district, Lessini Mountains, Veneto, Italy

**Exposure / Altitude :** south-facing – 450 meters above sea level.

**Soil Composition :** volcanic origin soils.

**Average Vines Age and Training System :** 40 years old / Pergola Veronese

**Yield per Hectare :** 9,000 kg. per hectare.

**Harvest Period :** late September. Hand-harvested.

**Vinification, aging and maturation :** hand-harvested grapes are gently pressed as whole clusters, without destemming.

Primary fermentation takes place in stainless steel with indigenous yeasts, followed by 7–8 months of lees aging in stainless steel.

Second fermentation occurs in the bottle according to the traditional method.

The wine remains on its lees in bottle for at least 36 months before disgorgement. **Pas Dosé** (no dosage added).

**Alcohol Content :** 12.5% Vol.

**Packaging :** 750 ml. bottles – cases of 6 bottles – Diam cork closure.