

Monopolio Durello Spumante 2017

Veneto, Italy



Grape Varieties	100% Durella
Winemaker	Alberto Marchisio
Closure	Natural Cork
ABV	12%
Residual Sugar	10.8g/L
Acidity	6.7g/L
Wine pH	3.08
Bottle Sizes	75cl

PRODUCER

The Cantina di Gambellara was founded in 1947 and has nearly 300 members who farm 600 hectares. The co-op is based in a small denomination on the border between the provinces of Vicenza and Verona only a few miles east of Soave. Last year, this cantina merged with the Cantina dei Colli Vicentini (from whom we buy the Ca' di Alte wines) and Alberto Marchisio is now responsible for the winemaking, with Matt Thomson as consultant.

VINEYARDS

The Durella grapes are an ancient autochthon variety grown in the Lessinia area. The vineyards are mainly located on high hills with a south sun-exposure. The soils here are of volcanic origin.

VINTAGE

2017 was characterised by cold winter weather with abundant rainfall. At the end of April, there was a period of frost. For this reason, budburst in the valley did not begin until the beginning of May, although on hillside vineyards it began sooner. Sunny weather allowed for normal vegetative growth over the summer months. It was a difficult year due to the combination of frost and then drought, but nevertheless grapes were harvested healthy and of good quality.

VINIFICATION

First fermentation took place in steel autoclaves under controlled temperature. Second fermentation then took place at low temperatures in steel autoclaves with selected yeasts, according to the Charmat Method.

TASTING NOTES

This wine is pale yellow in colour with delicate aromas of papaya and plums. On the nose, there are fresh notes of minerality and apple. The finish is fine and long.