Palladiano Durello Brut, Vino Spumante NV

IAV004NV

Adria Vini

— Veneto, Italy

A crisp, zesty fizz from the local Durello grape grown in the foothills of Monte Lessini. The sparkling wine of choice in Verona's bars and restaurants.

Production

The Durello grape is local to the Veneto region - grown on the volcanic hillsides of Monti Lessini, between Verona and Vicenza. The name of the grape refers to the small, late-maturing berries (duro = hard). Durello's naturally high acidity and cool, hillside vineyards produce complex, long lived wines to rival Italy's finest sparklers. Production of Durello Spumante is mostly in the hands of a few small growers, traditionally producing bottle fermented wine with up to 6 years on lees. However the variety is also well-suited to the production of fresh, zesty, tank-method wines such as this - aged for 2-3 months on lees.

Tasting note

Citrus and gently floral aromas lead to a very fresh and zippy palate with crisp green apple and lightly honeyed characters. A refreshing and approachable style of fizz - yet with texture and depth underlying the bright fruit.

Food Match

Serve with antipasti of cold meats and mature cheeses or Veneto-style risotto.

ABV:
11.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Appellation:
Vino Spumante

Winemaker:
Lella Burdese

Grape Varieties:
Durello 100%

Suitable for:
Vegan

Bottle Barcode:
8010471005505