

# DURELLO 24 MESI

*Durello Spumante Brut*

*Metodo Classico 24 mesi*



DENOMINATION: Durello Sparkling Brut

GRAPE VARIETY: Durella 100%

PRODUCTIONS AREA: the vineyard is situated in Brenton di Roncà, 450 meters above the sea level, near the Dama del Rovere cellar.

WINEYARD AGE: Planted in 1968 and in 2008

PLANT DENSITY: 3.570 vines per hectare

GRAPE PRODUCTION: 90 Quintals per hectare

HARVEST: End August, beginning of September, manual work.

WINE MAKING PROCESS: Fermentation in stainless steel tanks.

Second fermentation in bottles for 24 month.

PRODUCTION: 5.000 bottles

BOTTLE SIZES: 0,75 Liters e 1,5 Liters 3 Liters.

## ANALITICAL DATA:

Alcohol: ALC 12 % BY VOL.

Sugar: 8 g/l

Total acidity: 8,5 g/l

Dry extract: 26 g/l

Pression: 5,00 atm.



DAMA del ROVERE