

# Sandro de Bruno | Metodo Classico

## Extra Brut 36 Mesi | Lessini Durello DOC



**The Story:** Sandro de Bruno was founded in 2002 by Sandro and Marina Tasoniero. They farm 23ha organically on Monte Calvarina and produce classic Soave that is just as I want it to be: white and yellow field flowers on the nose with almond blossom and citrus and a bright palate with nice texture and beautifully integrated citrus and stone fruits. Monte Calvarina is an old volcanic cone and you will find the same exciting, intriguing aromas, tastes, and textures that you find in other volcanic areas like Etna, Ischia, parts of Alto Piemonte, etc. It is not easy to find this fresh, classic style anymore and even more difficult to find examples that are fairly priced, but the search is very worth it when you find a little winery like this. Sandro de Bruno is another great example of the mix of people, place, wine, and philosophy that are always looking for.

**Vineyard:** Small plots on the slopes of Monte Calvarina, located 500 masl. The vineyard sites cover 4ha with southern exposure. Grapes are manually harvested in crates and manually selected the 3rd week of September.

**Vinification:** Grapes were de-stemmed, and soft pressed in nitrogen saturation at a low temperature. The must and gross lees were decanted off prior to fermentation in stainless steel.

**Ageing:** Aged 8 months in stainless steel tank on the noble (fine) lees with weekly batonnage followed by 36 months aged on the lees in the bottle. After disgorgement, the wine is bottle aged an additional 6 months prior to release.

### Everything else you want to know about this

**wine:** Durella is a white grape variety grown from 1200 between 400 and 700m on the volcanic soils in Veneto, between Verona and Vicenza. The name (originally Duracina) derives from the Latin durus acinus, due to the consistency of the skin. The grape is called 'Durello' only once it is fermented. This wine will age up to 10 years in bottle and pairs particularly well with fish and seafood especially with Vincenza-style cod. Try it as an aperitif!

**Varietal:** 85% Durella, 15% Pinot Bianco

**Region:** Veneto, IT

**Winemaker:** Sandro Tasoniero

**Method:** Metodo Classico

**Dossage:** 1 g/L

**Vines Age:** 35 years

**Production:** 26,000 bottles

**Farming:** Certified Organic

**Soil:** Volcanic, Basaltic Rock

*Le Storie*  
Wines