



AZIENDA AGRICOLA DURIN

Vino Spumante di Qualità Brut Metodo Classico 'Canei'

Curl west along the coast from the well-trod slopes of Cinque Terre and past Genoa, and you'll discover the Ligurian Riviera's finest terroir for white wines. Winemaker Antonio Basso represents the third generation of farmers from Ortovero. The family's 40 acres of vineyards are broken up into small parcels, in the plains and on terraced hillsides overlooking the Mediterranean. Vines here are naturally low yielding, infused with the character of this stony, wind-swept land. Intensely perfumed, medium-bodied and fresh on the tongue, Pigato-based wines are an obvious pair with local Ligurian seafood dishes.

WINERY: Azienda Agricola Durin

WINEMAKER: Antonio Basso

ESTABLISHED: 1939

REGION: ITALIA • Liguria • Ortovero

APPELLATION: Vino Spumante di Qualità VSQ

BLEND: 95% Pigato and 5% Vermentino

VINEYARDS: Terraced hillsides above the Mediterranean coast, with sandy, limestone soils.

AGE OF VINES: 50 years, on average

WINEMAKING: Hand-harvested. Fermented on selected yeasts in temperature-controlled tanks. Secondary fermentation in bottle (metodo classico). Aged for one year in bottle. Zero dosage.

TASTING IMPRESSIONS: Aromas of green apples, fresh pears, light toast. Fresh, tangy and clean; flavors of Bosc pears, lemon curd, light sea salt.

PAIRING SUGGESTIONS: As an aperitif; with fresh seafood or shellfish

NOTES: Originally from Greece, the Pigato grape made its way to Liguria in the 1600s, and is believed to be a cousin of Vermentino.



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