



AZIENDA AGRICOLA DURIN

Vino Spumante di Qualità

Brut Metodo Classico 'Bàsura Riunda'

The Basso family tends some 70 separate vineyards, both in the plains around the village of Ortovero and on the region's terraced and steep hillsides, three miles away from the sea as the crow flies. Altitude here ranges from as low as 150 feet to as high as 2,100 feet; terroir is equally varied. This is the inspired madness of vine growing in Liguria—so much so that there are only a few dozen full-time producers in the entire region. Yet for those stubborn, inspired few, what Liguria can give is nothing less than extraordinary. The thread that connects the wines of Liguria is indeed the sea: whites are limpid and invigorating, reds tangy and saline-kissed. Each bottle begs for Mediterranean cuisine and lively company.

WINERY: Azienda Agricola Durin

WINEMAKER: Antonio Basso

ESTABLISHED: 1920s

REGION: ITALIA • Liguria • Ortovero

APPELLATION: Riviera Ligure di Ponente DOC

BLEND: 100% Pigato

VINEYARDS: A selection of grapes from estate vineyards terraced into the steep hillsides above the Mediterranean coast. Soils combine sand and decomposed limestone, rocky and dry.

AGE OF VINES: 50 years

WINEMAKING: Hand-harvested. Fermented on selected yeasts in temperature-controlled tanks. Secondary fermentation in bottle (metodo classico). Aged for five years in the Grotte di Toirano, a series of prehistoric caves in Liguria that maintain a constant temperature of 59 degrees F and 90% humidity. Zero dosage.

TASTING IMPRESSIONS: Aromas of brioche, honeycomb, grapefruit rind, dried wildflowers. Light perlage; lemon curd, dulce de leche, jellied quince.

PAIRING SUGGESTIONS: Fresh seafood; sushi; cream dishes

NOTES: Bàsura (BAH-zoo-rah) Riunda means "witches' circle" in Ligurian dialect; with regard to wine, riunda can also mean soft and velvety.



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