



DAMA DEL ROVERE

Brut Metodo Classico 'Durli'

From its perch at the top of the world, Dama del Rovere sets itself apart from the Soave masses with high-altitude vineyards, strict attention to yields and vibrant, character-rich white wines that are the benchmarks of quality for the Soave Classico appellation. The Pra family owns and works in one of the highest-altitude cellars in the appellation, some 1,500 feet above sea level. Family-owned, old-vine vineyards, dedicated to local grape varieties Garganega and Durella, also share this wind-swept, refined perch. At this altitude, it's easy to see just how much higher this family sits above the lower-land and lower-quality sea of simple Soave wines. Winemaker Massimo Pra and his brother, Davide, represent the fourth generation of vine growers from their family.

WINERY: Dama del Rovere

WINEMAKER: Massimo Pra

ESTABLISHED: 2003

REGION: ITALY • Veneto • Monforte d'Alpone

APPELLATION: Durello Brut Metodo Classico IGT

BLEND: 100% Durella

VINEYARDS: Estate vines are located on the slopes of the Monte Calvarina, an inactive volcano, at 1,350 feet above sea level. The località (or local area) is called 'Brenton di Roncà.' Soils are primarily volcanic.

AGE OF VINES: 10 to 50 years

WINEMAKING: Hand-harvested. Destemmed and pressed; fermented on indigenous yeasts in temperature-controlled tanks. Secondary fermentation in bottle on lees (metodo classico) for 15 months. Dosage 8 grams/L.

TASTING IMPRESSIONS: Aromas of lemon, yellow and green apple, warm brioche and white flowers. Bright, brisk and fresh, refined

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



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