



PROSECCO

Extra-Dry

The "Durante's Farm" lies in the north-west of the zone known as "Piave DOC", in the Province of Treviso. This area owes its exceptional development to the efforts and constant interaction with the territory and its natural resources.

The area of the Piave DOC covers a vast plain that is confined to the south by the sea, to the north-west by the hills of Conegliano and Montello, its length crossed by the Piave river, whilst to the north-east it borders on the region of Friuli. Each wine is produced with the same dedication, respecting the ancient laws of nature though modern.

In this long-lasting wine-making tradition area you find "Durante's farm", a small family-owned winery located at the foot of Montello, run by father Lino and both sons Ivano and Michele. The "Durante's farm" is an 18 hectares land also called "Le Spinee," its name derives from a place originally (400-600 AD) inhabited by monks, and later abandoned. In this plot of land wild prickly bushes and brambles started growing, therefore the Italian word for "spine", "Le Spinee". Now this part of land has become a lush wine estate where, in the aim of pursuing the tradition handed down by their grandfather and their father, both Ivano and Michele joined the organic agriculture since 1998.

Organic agriculture is more than simply a way of farming, It is also a philosophy. There is no doubt that growing using organic principles protects the environment and the people who work in the vineyards. The fundamental idea behind organic wine is that making wine from grapes without chemical fertilizers, weed killers, insecticides and other synthetic chemicals is better both for the planet and for the wine drinker. Maintaining a healthy, biologically active soil is our main objective. In the vineyard it means cultivating the soil and planting cover crops, instead of applying herbicides. It means using natural fertilizers, versus chemical fertilizers. We encourage natural predators of insect pests instead of using poisonous insecticides. You can easily find sparrows and blackbird nests among wine rows or on the trees, or notice the race of a hare or some pheasants among the bushes!

Production area:	Giavera del Montello - Treviso - Italy
Vines:	Glera 100%
Breeding type:	Guyot - sylvouz
Plants density:	2,90 x 1,20 - 2870 stocks/Ha
Land type:	Medium paste tending to the ar gillaceous one
Production:	15 t./Ha
Harvest time:	September
Vinification:	This wine is fermented at a temperature between 18-20°C. It is made using the Charmat method that allows the wine to go through the second fermentation in pressurized tanks. This short, tank fermentation preserves the freshness and the flavours of the grapes
Colour:	Pale straw coloured with greenish glints, bright
Scent:	Delicate, with the characteristic taste of its own grapes, with fruity aromas of fresh citrus fruits, apple, peach and exotic fruits, with a light aromatic scent.
Taste:	Pleasant, well-balanced and delicate, crisp with a mild alcohol level; always fresh with a savoury aftertaste.
To accompany with:	A wonderful partnership with any kind of aperitifs, parties and celebrations. A wonderful partnership with hors-d'oeuvres and seafood. Versatile enough to be enjoyed even with a full meal.
Best served at:	6-8° C
Alcohol:	11% vol.
Sugar:	16 g./lt.
Total Acidity:	5,8 g./lt.

