SINCE 1978
AMATHUS
DRINKS TO THE WORLD



SANDRO DE BRUNO LESSINI DURELLO RISERVA 36 MESI

£33.50

Buy 6 for £26.24 each and save 6%

Buy 12 for £24.57 each and save 12%

SKU: SPSDBLD

Categories: Sparkling, Italy, £20 - £49.99 Wines, Brighton Store, Other European

Sandro de Bruno is making some of the best Soaves of the region, alongside some serious traditional-method sparkling wines and distinctive, delicious reds.

The Sandro De Bruno Winery was founded in 2002. Sandro is immersed in the area of Soave and the Lessini Mountains, between Montecchia di Crosara and Terrossa di Roncà. This is a volcanic terroir and at about 600 meters above sea level on Mount Calvarina, after a series of sinuous hairpin bends, his vineyards emerge into view, extended over around 11 hectares. Mount Calvarina is in fact one of the largest volcanic mountains near Verona, part of a majestic active volcanic complex that emerged from the ancient Tethys Sea, about 40 million years ago.

The high altitude gives both a high diurnal shift and pure, clear air which maximises the impact of sunlight. The heat of the day and the great exposure to light allows the grapes to ripen homogeneously, while the cold of the night allows them to accumulate and retain the acidity, flavour and freshness giving long hang-time. The altitude also avoids any pollution and, thanks to the influence of the mountains of Vicenza and Verona, ensures constant ventilation, reducing humidity and disease pressure.

Sandro works his vines organically, while in the cellar uses a combination of stainless steel and vast old oak barrels to unlock different characteristics in the wines

This outstanding sparkling wine is made from Durella 90%, Pinot Bianco 10% from a 35 year old vineyard on the

Monte Calvarina, which sits at 450-600 metres on volcanic soils with basalt rocks, with a southerly exposure

The grapes are hand harvested in small crates before destemming and cold skin maceration at 5/7 °C in a closed static press for 12/18 hours, in nitrogen saturation. This is followed by soft pressing and decanting of the free-run juice, then fermentation at a controlled low temperature in stainless steel. After the fermentation, the lees are preserved for around 10 months by performing weekly bâtonnage, then the wine is transferred to bottle for secondary fermentation and ageing in bottle on yeast lees for at least 36 months. After disgorgement the bottles remain in the cellar for 6 months before sale.
There is zero dosage and the residual Sugar is just 1.1 g/l, with the very dry finish is offset by the richness from extensive lees work and ageing.

A bright and brilliant straw-yellow color with a fine and persistent mousse. Rich and intense olfactory impact, played on exotic fruity, hints of pineapple and mango, candied citron peel, lime and yellow peach. Delicate smoky mineral notes, characteristics of volcanic soil, then fragrant notes of bread crust and dried fruits. Floral hints of acacia and jasmine. Scents of aromatic herbs, as thyme and sage.
The mouthfeel is creamy, inviting, full and dry, well supported by the mineral flavour given by the basalt-rich volcanic soil, and by the mouthwatering citrus freshness