



Dursli

ROVI

Sanseverino



# Our Land



your text  
Garda Lake



# Our History

**Dama del Rovere” was born with 2003-vintage in Brognoligo di Monteforte d’Alpone, a historical Soave Classico zone in the province of Verona**



**Its name comes from the small Statue of the Madonna that lies in an oak-tree in Tremenalto area where we own 4 vineyard-hectares.**

**The holders Massimo, Wine Expert of San Michele all’Adige, and Davide, are supported by their father and grandfather’s experience, by the knowledge of the Agronomist Gabriele Posenato and by the Wine Expert Giampaolo Chiettini.**



# The Hills of Soave



Not far from the village of Soave in Tremenalto cru, lie the vineyards of Garganega. From these grapes we produce the Soave Tremenalto, Redavide the Recioto di Soave DCOG and IGT Veneto Spinaje only Garganega grapes.







# The vineyards of Soave



The particular East/North-east exposure of vineyards together with the deep and fertile soil of volcanic origin gives many peculiarities to wines: the taste is full-bodied, sapid and with a trace of bitter almonds; the bouquet reminds of fine and strong fragrances.

In the vineyards all the agronomic practices are performed by hand, giving highest importance to the health of our territory and our grapes



# Garganega grapes



Soave wines are produced exclusively from the “Garganega” grapes, which are generous, versatile and native to Soave zone.

The vine training system is represented by the “pergoletta semplice trentina” that promotes the high-quality-wines production.

It permits, moreover, to restrain the production between 75 and 100 quintals/Ha. Vines are 10-76 years old with a plant-density of 3570 vines/Ha (3,50 m x 0,80 m).

The harvest is exclusively handmade.







# Durella grapes



**Durello sparkling wines are produced exclusively from the “Durella” grapes, native to Brenton, on Monti Lessini zone, at an altitude of up to 500 meters above sea level**



# The Cellar

The wine cellar of wine-making and aging lies few km far from the head office, in Brenton di Roncà, at an altitude of up to 450 meters above sea level.







In the cellar we pay attention to wine-making using very modern technology.

We respect, however, the grapes-naturalness and authenticity.

In this way we can mix tradition, culture and science to have typical and high-quality products of Soave and Durello zone.





# Harvest 2018





# Harvest 2018





# Harvest 2018





# Harvest 2018





# Harvest 2018





# Harvest 2018







## DURLI' PETIAN

APPELLATION: Durello Sparkling Metodo Classico  
GRAPE VARIETY: Durella 100%  
PRODUCTIONS AREA: The vineyard is situated in Brenton of Roncà, 450 meters above the sea level, Near the Dama del Rovere cellar  
WINEYARD AGE: 1968 and 2008  
BREEDING SYSTEM: pergola trentina e guyot  
GRAPE PRODUCTION: 100 quintals/hectare  
HARVEST: End August, beginning of September  
COLLECTION METHODS: Manual  
WINE MAKING PROCESS: Fermentation in stainless steel tanks.  
Second fermentation in bottles for 15 months  
PRODUCTION: 5.000 bottles  
BOTTLE FORMAT: 0,75 L  
ALCOL: 11,5% Vol





## DURELLO BRUT

*Metodo Classico*

APPELLATION: Durello Sparkling Brut

Classic Method

GRAPE VARIETY: Durella 100%

PRODUCTIONS AREA: The vineyard is situated in Brenton of Roncà, 450 meters above the sea level, near the Dama del Rovere cellar

WINEYARD AGE: 1968

BREEDING SYSTEM: pergola semplice o pergola trentina e guyot

GRAPE PRODUCTION: 100 quintals/hectare

HARVEST: End August, beginning of September

COLLECTION METHODS: Manual

WINE MAKING PROCESS: Fermentation in stainless steel tanks.

Second fermentation in bottles for 24 months

PRODUCTION: 15.000 bottles

BOTTLE FORMAT: 0,75 L - 1,5 L - 3/6/9 Liters

ALCOOL 12 % VOL.





## DURELLO EXTRA BRUT

*Metodo Classico*

**APPELLATION:** Durello Sparkling extra brut  
Classic Method

**GRAPE VARIETY:** Durella 100%

**PRODUCTIONS AREA:** the vineyard is situated in  
Brenton of Roncà, 450 meters above the sea level,  
near the Dama del Rovere cellar .

**WINEYARD AGE:** 1968

**BREEDING SYSTEM:** pergola semplice o pergola  
trentina e guyot

**GRAPE PRODUCTION:** 100 quintals/hectare

**HARVEST:** End August, beginning of September

**COLLECTION METHODS:** manual

**WINE MAKING PROCESS:** Fermentation in stainless  
steel tanks.

Second fermentation in bottles for 36 months

**PRODUCTION:** 5.000 bottles

**BOTTLE FORMAT:** 0,75 L - 1,5 L - 3/6/9 Liters

**ALCOOL** 12 % VOL.



DAMA del ROVERE



DURELLO

*Vino Spumante Brut*

- PRODOTTO IN ITALIA -

Elaborato da I PD 7991 per l'Az. Agr. Dama del Rovere - Brognoligo di Monteforte d'Alpone - ITALIA

0,75 l e

CONTIENE SOLFITI - ENTHÄLT SULFITE - CONTAINS SULPHITES - CONTAINS SULFITES

12% vol

## DURELLO

APPELLATION: Durello Sparkling Brut.

Charmat method

GRAPE VARIETY: Durella 100%

PRODUCTIONS AREA: The vineyard is situated in Brenton of Roncà, 450 meters above the sea level, Near Dama del Rovere cellar

WINEYARD AGE: 1968 and 2008

BREEDING SYSTEM: pergola semplice o pergola trentina e guyot

GRAPE PRODUCTION: 100 quintals/hectare

HARVEST: End August, beginning of September

COLLECTION METHODS: manual

WINE MAKING PROCESS: Fermentation in stainless steel tanks.

The second fermentation is in stainless steel tanks with controlled overpressure (charmat method or Martinotti system).

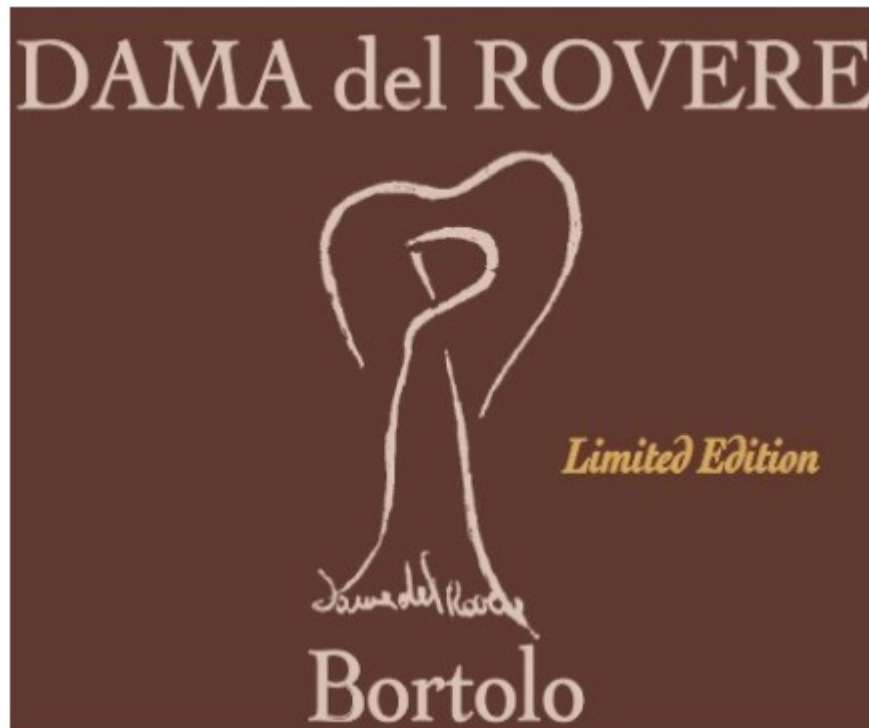
After 90 days of taking the foam, the sparkling wine is bottled.

PRODUCTION: 20.000 bottles

BOTTLE FORMAT: 0,75 L e 1,5 L

ALCOOL 12 % VOL.





## BORTOLO Vigne vecchie

*Soave D.O.C. Classico*

APPELLATION: Soave D.O.C. Classico

GRAPE VARIETY: Garganega

PRODUCTION AREA: "Cru" Bortolo. In the Soave Classic zone, on the hill of Tremenalto in Monteforte d'Alpone (VR) area. Orientation est-sud est

VINEYARD AGE: 1945

BREEDING SYSTEM: Simple pergola

GRAPE PRODUCTION: 45 quintals/hectare

HARVEST: September-October

COLLECTION METHODS: Manual

WINE MAKING PROCESS: Vinification in stainless steel tanks. Fermentation 6 months in bottle

PRODUCTION: 4.500 bottles

FORMAT BOTTLES: 0,75 l | 1,5 l

ALCOOL 12 % VOL.



# DAMA del ROVERE



Biancodama

## BIANCODAMA

*Bianco Veneto IGT*

APPELLATION: White Veneto IGT

GRAPE VARIETY: Trebbiano, Riesling, Garganega

PRODUCTION AREA: The vineyards are located in Brenton of Roncà at 450 m above sea level

VINEYARD AGE: From 10 to 50 years

BREEDING SYSTEM: Simple pergola or pergola Trentina e Guyot

GRAPE PRODUCTION: 100 quintals/hectare

HARVEST: September-October

COLLECTION METHODS: manual

WINE MAKING PROCESS: Vinification in stainless steel tanks.

PRODUCTION: 5.000 bottles

FORMAT BOTTLES: 0,75 l.

ALCOOL 12 % VOL.



Redavide

DAMA

del

ROVERE



## REDAVIDE

*Passito Veneto Bianco I.G.T.*

APPELLATION: Bianco Veneto IGT Passito

GRAPE VARIETY: Garganega

PRODUCTION AREA: The vineyard is located in Tremenalto, on the northern hills of Soave, in the municipality of Monteforte d'Alpone.

VINEYARD AGE: From 1945 to 2008

BREEDING SYSTEM: Pergola semplice o trentina

GRAPE PRODUCTION: 75-90 quintals/hectare

HARVEST: September

COLLECTION METHODS: Manual selecting the best grapes in plateaux 3 Kg

WINE MAKING PROCESS: The grapes collected in the plateaux are dried and pressed after January 1st.

Vinification in stainless steel tanks. The wine is left in contact with the yeasts (fine less) until bottling.

PRODUCTION: 1.500 bottles

FORMAT BOTTLE: 0,5 L

ALCOOL 13 % VOL.



DAMA  
del  
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[www.damadelrovere.com](http://www.damadelrovere.com)