



· DRUSIAN ·

Dru El Crù Spumante Extra Dry



- The Drusian family has been producing wine for **three generations** and owns **80 hectares of vineyards**. The winery is situated in the heart of Valdobbiadene.
- A real passion and a course along the tradition leave us two treasures: the fine and delicate **Cartizze** and the fresh and sparkling **Valdobbiadene Superiore Prosecco DCG**.
- Carefulness for details and dedication during every steps of vinification makes the wine rich in fragrances and precious aromatic nuances.
- Mr. Francesco Drusian's thought is to consider the quality of his wine as **the pure expression of the grapes**. This is the reason why he takes care of every single bunch of grapes and decreases all the technical impacts.

Varietal: Glera, Bianchetta, Perera

Production Zone: Province of Treviso

Soil: Hilly soils rich in clay and calcareous

Vinification: Soft pressing and slow fermentation for the white wine production

Maturation: Secondary fermentation in stainless-steel tanks (Charmat Method)

The name represents three typical characteristics of Drusian: "Dru" because it is comparable in quality to the other Drusian sparkling wines, "El" in Veneto dialect means "the" and "Crù" because it indicates its identifiable place of origin. Freshness and delicacy are the distinctive features of "Dru el Crù" that make it ideal for all occasions.



SUSTAINABLE

- *Refreshing straw yellow sparkling wine with soft perlage. Appealing fruity and floral notes. Pleasant and balanced.*
- *Ideal as an aperitif, it pairs well with light courses like fresh cheeses, steamed fish, cold meats and salami.*
- *Storage: keep in a cool and dry place away from light and heat, at a temperature of 15-20°C (59-68°F) in a vertical position. Do not leave the bottles in the refrigerator for a long time.*

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