PANEBIANCO WINES

·DRUSIAN·

Dru *el* Crù

VINO SPUMANTE

Dru el Crù is an elegant sparkling wine from the Drusian estate in Veneto. It offers a refined mousse, bright freshness and an expressive aromatic profile, with a clean, dry finish and a distinctly modern Italian style.



GRAPES
Glera and selected white varieties from Veneto.

VINEYARD / AREA
Veneto, Italy
Hillside vineyards in a cool climate region.

ALTITUDE
Approximately 100–300 m a.s.l.

SOIL
Primarily clay and calcareous soils with good drainage.

FARMING
Sustainable viticulture with respect for the environment.

HARVEST
Manual and selective harvest to ensure optimal grape quality.

VINIFICATION
Charmat method in temperature-controlled stainless steel tanks to preserve freshness and aromas.

AGEING
Short ageing on fine lees to enhance finesse, aromatic complexity and the refined mousse.

TASTING PROFILE
Fine and persistent mousse, delicate aromas of green apple, pear, citrus and white flowers, with a crisp freshness and a clean, dry finish.

SERVING TEMPERATURE
6–8 °C
Serve well chilled to fully appreciate its freshness and aromatic lift.

AVAILABLE SIZE
750 ml

FOOD PAIRING
Exceptional as an aperitif and ideal with light appetizers, seafood, shellfish, sushi, delicate pasta dishes and fresh cheeses.

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ABOUT DRUSIAN
Located in the heart of Veneto, Drusian is a family winery with a long tradition in sparkling wine production. The winery is dedicated to expressing the unique character of its hillside vineyards through elegant, modern wines that combine tradition, innovation and quality.

WHY PANEBIANCO SELECTED THIS WINE
A refined and authentic expression of Veneto, offering vibrant freshness, elegance and excellent versatility, perfect for everyday enjoyment and special occasions alike.

WEBSITE
www.panebiancowines.com

PHONE
212 685 7560

PORTFOLIO
www.sevenfifty.com/panebianco