

Vignale di Cecilia 'Val de Spin' NV

Producer - Paolo Brunello

Provenance: Colli Euganei, Veneto

Farming: Organic

Grape(s): 50/50 Garganega and Glera

Vineyard: 10 hectares of vines divided across 7 different vineyards, planted between 1980 and 2007 in volcanic limestone soils.

Fermentation/ Aging: Directly pressed Garganega and Glera fermented spontaneously and bottled with fresh must to induce a second fermentation to end up with about 2 atmospheres of pressure in the bottle. Never disgorged, a 'true col fondo' as Paolo says.

Fining/ Filtration: none

Sulfite: none added

Misc: 'Val de Spin' is the name of the area where the three vineyards used for this wine are located.



The Producer:

A professional cellist, Paolo Brunello discovered that he loved the lifestyle of the winegrower more and over a 10 year period, slowly phasing out of the musician's life and into winegrowing as a career. 20 years later, Paolo has grown the farm his grandfather established in the 1980's from 4 to 10 hectares including new plantings and 4 hectares of rented vineyards. His grandfather made only bulk 'sfuso' wine but in 2000, on Paolo's initiative they started bottling their wines. The farm is named for St. Cecilia, patron saint of musicians, a nod to Paolo's former career and the hill where the farm is located.

The Vineyard

Paolo farms 10 hectares of vines in the Euganean hills of Veneto with organic methods. His 7 vineyard sites range in altitude and vine age but are typified by a kind of extremely rare volcanic limestone with varying degrees of clay. 'Val de Spin' takes its name from the valley where the three vineyards that provide the 50/50 blend of Garganega and Glera are located.

The Cellar

Paolo's approach to each lot changes depending on need. He emphasizes the importance of listening, trusting his taste and smell to drive decisions rather than rote strategy. His wines are fermented in a mix of concrete, steel and barrel depending on logistics; "it doesn't matter where it ferments" he says with a smirk. 'Val de Spin' is directly pressed Garganega and Glera fermented spontaneously and made effervescent by adding fresh must just before bottling to create a refermentation in the bottle amounting to 2 bars of pressure. The wine is never disgorged, a 'true col fondo' as Paolo says.

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