



dd
duca di dolle

ARMITWINES

"...you don't need to be even a dream, because you are a postcard sent by the Gods."

Andrea Zanzotto



Meet Duca di Dolle

Premium Sparkling wine from some of the finest vineyard sites in Valdobbiadene

At Armit Wines we pride ourselves on a portfolio of Italian wines that is second to none and we are delighted to announce the latest estate to join the family, Duca di Dolle.

Nestled at the heart of the Conegliano-Valdobbiadene hills, in the classified region Prosecco Superiore D.O.C.G., Duca di Dolle produce quality sparkling wine at the highest level. The Estate's focus is to make iconic sparkling wines, which make the most of the unique conditions of this area.

Nicolò Toffaloni, Export Manager for Duca di Dolle stated "We are truly honored and excited to embark on this new collaboration with a partner of the caliber of Armit Wines. We have been looking for a UK distributor who could understand the excellence of our wines and share this ambitious project for a long time. We firmly believe that together we can elevate the image of Valdobbiadene DOCG and Italian wine in general to consumers across the UK. We were very impressed with the Armit Wines Italian Portfolio event held in London last March and we can't wait to return to London soon!".

The Estate

The estate itself is an old monastery from the 16th century surrounded by 70 year old vineyards, located in the small hamlet of Rolle, right in the heart of the Conegliano-Valdobbiadene Hills, a UNESCO World Heritage Site since 2019.

As a whole, the estate represents a true ecosystem, thanks to its size, which totals almost 100 hectares, and the natural diversity of the environment. The 25 hectares of vineyards are flanked by 75 hectares of woodland and meadows, a small part of which is used for rearing “Nero di Parma” pigs in the

wild and laying hens, in addition to fruit trees and a small vegetable garden.

“Terroir and raw materials are the real protagonists of our company: a unique heritage that we look after every day with passion and dedication because it represents our greatest value and we are called upon to preserve it as others have done before us.”

All estate-owned, grown and produced grapes are used in the Duca di Dolle range. From pruning to harvesting, all activities are carried out by hand, with a lower yield per hectare than that required by the specifications.

The soil is made up of a clayey-calcareous substratum that is not easy to work, but is excellent for the production of superb quality grapes. Indeed, a large part of the subsoil of the winery is made up of marl, a sedimentary rock of a calcareous and clayey nature, which is very rich in minerals that can be assimilated by the roots of the vine. The absorption of these minerals, in particular magnesium, manganese, zinc, iron and boron, gives the wine a distinctive flavour and freshness.

Conegliano Valdobbiadene
Prosecco Superiore DOCG

BRT

Spumante
Brut

 90% Glera
5% Verdiso
5% Perera



NOSE: An intense fragrance of bread crust and lively floral and citrus notes.

PALATE: Fresh, dry, easy-drinking with a good level of intensity and hints of yeast.

SERVING SUGGESTION: Ideal with mature cheeses, cold cuts and cured meats, but also excellent for a whole meal based on fish and shellfish.

£66.78 per 6x75cl DP





Duca di Dolle wines can all be classified as “Rive”, i.e. the fruit of vines situated on steep slopes and with low yields per hectare. There is one in particular, however, that is the true ambassador of their land. Thanks to the composition of the soil and the particularly favourable exposure, as well as the very advanced age of the vines, they have created a Prosecco Extra Brut of great character and complexity.

This limited edition “Cru” obtained from 100% Glera grapes from a single vineyard over 50 years old. It is the expression of a unique area, the “Riva” par excellence: a historic vineyard called “Riva del Ferroviere” on a steep slope which, thanks to the composition of the soil, the favorable exposure and the long age of the plants, offers few but precious fruits, vinified in Extra Brut with very low sugar dosage.

Graceful and balanced with a pleasant mineral finish and excellent complexity.

Produced in a single bottling per year, in a limited volume depending on the quantity of grapes harvested.

£76.80 per 6x75cl DP

Conegliano Valdobbiadene
Prosecco Superiore DOCG

XBRT

“Rive di Rolle”
Spumante Extra Brut



100%
Glera



Spumante Rosé

ROSÉ

Spumante Brut
100% Pinot Nero



The Pinot nero “Riva” is among those with the best exposure of the entire Duca di Dolle estate: an unusual grape variety for this area but one with great potential that gives rise to a unique rosé.

NOSE: Intoxicating intensity filled with floral and fruit aromas. Notes of white flowers, rose, cyclamen and violets come together with aromas of amarena cherries, wild blackberries, blueberries and a sweet spice finish of cloves and cinnamon.

PALATE: Immediately envelopes the palate with character. An initial kick of malic acid and freshness marries with an intriguing body from soft tannins and a final salty mineral note which leaves a very pleasant and moreish finish.

SERVING SUGGESTION: Raw fish, sushi and sashimi, Oysters, shellfish and traditional Veneto risottos.

£84.78 per 6x75cl DP





Contact Us

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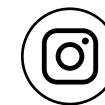
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