

LESSINI DURELLO

DOC LESSINI DURELLO SPUMANTE



GRAPE VARIETIES	100% Durella.
LOCATION	3.5 hectares, all cultivated in Pergola Veronese, located on the hills of Monte Calvarina, on the east side of Soave DOC area, from 250 to 300 m/above s/l.
AVERAGE VINE AGE	30 years
VINES PER HECTARE	3.000
PRODUCTION	9.500 Lt/Ha
BOTTLES	7.000
HARVEST	Late September - early October. The grapes are hand-picked, transported and processed the same day.
FERMENTATION AND MATURATION	In stainless steel vats. Followed by a secondary fermentation in pressurized vats (50 hl) with daily batonage for 90 days.
AT FIRST GLANCE	Bright yellow.
ON THE NOSE	Balsamic hints. Sensations of yellow and green fruits. Exotic nuances.
ON THE PALATE	Fine perlage, frank and consistent. Towards the end, unripe almonds. Evident citrus fruit with balsamic hints.
ACCOMPANIMENTS	Perfect as an aperitif. Ideal with dishes of raw and shellfish. Great with Verona's Traditional dishes like Soppresa and cheese.
SERVICE TEMPERATURE	8-10°C
AGEING POTENTIAL	18 months