

RONCÀ METODO CLASSICO

DOC LESSINI DURELLO SPUMANTE - 36 MESI



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| GRAPE VARIETIES | 100% Durella. |
| LOCATION | 5 hectares, all cultivated in Pergola Veronese and Guyot, 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 | 3.000/5.000 |
| PRODUCTION | 9.500 Lt/Ha |
| BOTTLES | 7.000 |
| HARVEST | September - October. Hand harvest in cases. |
| FERMENTATION AND MATURATION | The non-destemmed grapes are poured directly into the press. Fermentation in steel and a small part in wood. Re-fermentation in the bottle starts in May after the harvest. The maturation on the yeasts lasts at least for 36 months. Remuage by hand on pupitre. 6 months resting in the bottle after degorgement before selling. |
| AT FIRST GLANCE | Bright yellow |
| ON THE NOSE | The nose is characterized by notes of bread crust and yeast elegantly intertwined with hints of dried fruit and citrus. |
| ON THE PALATE | The harmonious and persistent taste comes from a good acidity that blends nicely with fine bubbles and a distinct flavor. The long final returns on notes of citrus. |
| ACCOMPANIMENTS | Perfect as an aperitif. Ideal with dishes of raw and shellfish. Great with Verona's traditional dishes like Sopressa, cheese and Baccalà alla Vicentina (Typical stock-fish recipes). |
| SERVICE TEMPERATURE | 8-10°C |
| AGEING POTENTIAL | 5 years |