

RONCÀ METODO CLASSICO

DOC LESSINI DURELLO SPUMANTE - 60 MESIPAS DOSE



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 60 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