



SANDRO DE BRUNO
AZIENDA AGRICOLA



Denomination: *LESSINI DURELLO DOC*
METODO CLASSICO 36 Months

Name: *DURELLO*

Origin of the name: Name of the local grapes

Area of production: Monte Calvarina (500 Mt a.s.l.)

Grapes variety: 85% Durella – 15% Pinot Bianco

Vines per hectare: 4000

Age of vines: 30 years

Training system: Pergoletta Veronese

Sun exposure: South

Soil: Volcanic (Monte Calvarina)

Yield per hectare: 100 ql. grapes

Vinification: Harvest in boxes, grape selection, stripping, selection of berries, crushed and gently pressed in nitrogen loading.

Fermentation: In stainless steel tank
One year a contact with indigenous yeasts

Bottle aging on the lees: 36 months

Dosage: Pas Dosè (0 g/l sugar)

Colour: Straw yellow

Perfume: Intense white flowers, citrus fruits, with hints of minerals.

Fragrance: Creamy, flavorful with a distinct mineral taste.

Alcohol: 12,5 % vol.

Service Temperature: 4° - 6° C

Shelf life: 10 years

Serving suggestions: From an excellent aperitif, it can combine any meal especially with fish dishes, excellent with cod Vicentina.