



LESSINI DURELLO D.O.C

CHAMPAGNE METHOD – 100 MONTHS

EXTRA BRUT

VINIFICATION & AGEING

Manual collection in small crates during the third week of September. Destemming and soft pressing in low temperature with nitrogen saturation. Before fermentation, the must is settled. Once fermentation is finished, noble lees are preserved by weekly stirring and stored for 8 months.

DESCRIPTION

Golden, bright and shiny. It has a thin perlage, with a fine texture, and an incredible persistence. It gives off a complex and well balanced bouquet: notes of toasted almond, ripe exotic fruit, small pastry, citrus fruits and candied ginger. At the end of the sip, iodine hints and an evolution of precise sweet notes: honey, tea leaves, quince and gingerbread. The mouthfeel is full-bodied and dry, it has a perfect synergy between freshness and sapidity. It has a long lasting final with saline notes and hints of flint.

Serve at 6/8 °C.

FOOD PAIRING

- . Smoked salmon
- . Saffron risotto
- . Loin of lamb.

HISTORY

Durella is a white grape variety cultivated since 1200. Originally called "Duracina", from the Latin Durus Acinos, because of its thick skin consistency, rich in polyphenols; Durella is a grape with a strong and resistant character, a sharp acidity and mineral notes due to the volcanic soil. Grapes are grown at 400 to 700 meters asl, in the volcanic area between Verona and Vicenza, in Veneto Region. Around the middle of Sixteenth Century, the wine took for the first time the declination "Durello". It was a very appreciated wine for its resistant acidity that contrasted the wild flavor of the dishes consumed at the time. In the 19th century the Durella grape served as a balancing element in the correction of low-acidity-wines. Its valorization begins only in the last decades, with its vinification in purity and the production of sparkling wines. Today Durello wine is part of the DOC Monti Lessini and, thanks to the versatility of the grape, is produced in the still, sparkling and sweet version.

STATISTICS OF THE VINEYARD

Area: Monte Calvarina, Verona
Grape: Durella 85%, Pinot Blanc 15%
Soil: volcanic with basaltic rocks
ASL: 500 meters
Exposure: south
Area Under Vines: 4 H.a
Vineyard Age: 35 years

STATISTICS OF VINIFICATION

Yield per Hectar: 100 q
Acidity: 7
pH: 3.5
Sugars: 3 g/l
Sulphites: 75 mg/l
Alcohol: 12,5% vol.
Production: 2000 bt
Fermentation Container: steel
Second Fermentation: 100 months on its yeasts
Aging Time: 6 months
Longevity: 10 years